BRISKET WITH CRANBERRIES

1 can beer 1 can whole cranberry sauce
1 cup ketchup 3 to 4 lb. brisket
1 envelope powdered onion soup mix

Wrap all ingredients in foil and bake 3 hours at 350°.

“This is delicious, but I never tell anyone what’s in it: beer and ketchup.”
**Gates of the Kitchen**
Sisterhood of Temple Kol Emeth
Marietta, GA

**THE BEST BRISKET EVER**

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity</th>
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<tbody>
<tr>
<td>4 lb. brisket</td>
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<tr>
<td>2 pkg. onion soup mix, crushed</td>
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<tr>
<td>½ c. honey</td>
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<td>2 tsp. Worcestershire sauce</td>
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<td>1 c. hot water</td>
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<tr>
<td>1/8 tsp. dry mustard</td>
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<td>Dash of Tabasco</td>
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<td>4 carrots, sliced</td>
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<td>4 large potatoes, sliced</td>
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<td>½ lb. mushrooms, sliced</td>
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Place brisket, fat side up, in roasting pan. Mix the next 6 ingredients and pour over meat. Arrange carrots and potatoes around pan with mushrooms atop roast. Cover and bake at 350° for 3 to 4 hours. Allow meat to cool; slice and arrange in a heatproof serving dish. Reheat before serving. Serves 6 to 8.
Minneapolis Brisket

5-6 lb. beef brisket
½ t. salt (opt)
2 bay leaves, or to taste
juice of 1 lemon

GRAVY:
1 sm. bottle catsup*
1 very lg. onion, sliced
1-1/2 t. prepared mustard
15 oz. can tomatoes or more*
1 T. worcestershire sauce
1/4 t. fresh ground black pepper
5 T. brown sugar
2 bell peppers (1 green, 1 red)
seeded, membrane removed**

Cut off excess fat. Put lemon juice, salt, pepper and bay leaf on top of brisket. Place in foil covered roaster; roast at 325° for 2 hours. After 2 hours take pan out of oven. Cover brisket with remaining ingredients. Cover again and cook 350° until tender (about 1-1/2 hours). Cool completely. Scrape gravy and vegetables to side. Slice thinly and put back in gravy. To reheat, simmer in microwave or oven.

*Use more for larger cut of meat – do not omit bay leaf.

**To make this TUCSON BRISKET add chunks of peppers. A third pepper can be added to taste.
Top Nosh
Sisterhood of Temple Shalom
Naples, FL

ORANGE ROAST BRISKET
(Prepare Ahead)

1 (5 lb.) brisket, trimmed
salt and pepper to taste
3 cloves garlic, minced
3 onions, thinly sliced

1 c. orange juice
½ c. sweet red wine
2 Tbsp. catsup
1 tsp. sugar

Use large roasting pan. Make paste of salt, pepper and minced garlic and rub over meat. Cover and refrigerate overnight. Preheat oven to 325°. Place one half sliced onions on bottom of roasting pan. Place meat over onions. Combine next 4 ingredients and pour over meat. Top with remaining onion slices. Roast, covered, for 3 to 4 hours or until tender. Serves 6 to 8.