

Beef Brisket for Passover

Description

Crockpot Brisket for the holidays

Ingredients

- 4 lbs beef brisket- most of the fat trimmed off
- 1 onion large sliced
- 6 oz kosher beer - dark, amber (not sweet)
- 1 pkg kosher beef onion soup mix
- 12 ozs Chili sauce (Heinz)

Instructions

Trim hard fat off brisket

Set Crockpot to low 8 to 10 hours

Add onions, onion mix, beer, chili sauce.

Add brisket, stir brisket to cover with above mixture - letting beef rest on mixture

Cook 8 to 10 hours until fork tender

Notes

Pour off crockpot sauce and reduce by half to use on brisket

Cool brisket overnight and then slice and re-warm wth gravey

Slice against grain

look for homade chili sauce

Summary

Yield: 4

Source: Dorothy Reinhold, Tammie Barker

Prep Time: 30 minutes

Category: Meats

Cuisine: Jewish

Tags: onions, onion soup mix, kosher beer, Crockpot, chili sauce, beer, beef brisket