Beef Brisket for Passover

Description

Cockpot 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)

Summary

Yield: 4
Source: Dorothy Reinhold, Tammie Barker
Prep Time: 30 minutes
Category: Meats
Cuisine: Jewish
Tags: onions, oinion soup mix, kosher beer, Crockpot, chili sauce, beer, beef brisket

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

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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