

Easy Beef Brisket

Recipe Courtesy of Sur La Table

Serving size depends on Brisket Weight, remember this roast will shrink at least 1/3 its size in the oven.

Ingredients

- Pepsi (kosher)
- 1 Medium Yellow onion
- 3 Garlic cloves, mashed into paste
- 1 Bay Leaf
- 6 Carrots, chopped
- 6 Leeks
- 4-5 Celery stalks, chopped
- 2 Tbsp Onion Powder
- Salt/Pepper
- Oil to brown Brisket

Directions

1. Preheat oven to 350 degrees.
2. Wash Brisket and pat dry.
3. Dry rub the Onion powder, Salt, and Pepper.
4. Heat oil, brown meat on all sides.
5. Remove meat and set aside.
6. Brown vegetables in juice from meat.
7. Add meat to Dutch oven or foil lined baking dish.
8. Place vegetables over meat.
9. Pour in Pepsi until it just covers the top of the meat.
10. Bake 3 hours. Baking time will depend on size of Brisket, should be fork tender.