

FROM MY HOME TO YOURS...

Grandma Rita's Brisket- Great for any Jewish Holiday
From Pam Schwartz

INGREDIENTS:

5 lb 1st cut brisket
3 medium onions sliced
2 cans Manischewitz tomato mushroom sauce (approx 11 oz each)
5.5 ozs can ketchup
1 can of Sauce Arturo
Onion, garlic paprika rub
3-4 Bay leaves

Rub meat with onion, garlic, paprika. Place sliced onions above and below in a pyrex.
Marinate at least 24 hours but I found over 2 nights are better.

Transfer to roasting pan. Bring to room temp

Spread soup, ketchup mixture over meat. Cover tightly with tinfoil.

Preheat oven to 350. Roast 1 1/2 hrs. Remove from oven and let stand. Slice. Cover and return to oven till done....anywhere from 1/2 hr to hour.

Serving tip: cook 2 days before serving