

Elaine's Brisket

This Brisket recipe was passed on to my mother, Elaine many years ago from relatives on the west coast. Over the years, my mom has tweaked it and made it her own. Ever since I can remember, "Elaine's Brisket" has been the star of all of our holiday feasts! This brisket recipe has been enjoyed by many from California to New York, and now Northern Virginia.

Ingredients:

4-5 lb Brisket
Soy Sauce (just enough to coat)
1 packet Lipton Onion Soup Mix
2 small onions, chopped
2 bottles (12 oz) Heinz chili sauce
1 cup water
¼ cup packed dark brown sugar
Salt and Pepper

Note: For best results, prepare one day in advance.

Line a shallow pan with enough heavy duty foil to wrap up brisket completely. Place the brisket, fat side up on the foil lined pan. Coat with soy sauce and sprinkle with salt and pepper. Spread the onion soup mix on top and add the onions. Mix the two bottles of chili sauce with one cup of water, then pour mixture over brisket. Sprinkle brown sugar on top. Wrap tightly with foil.

Roast in preheated 325 degree oven for about 3.5 hours. Do not open while cooking. After removing from oven, open the foil and let cool. For best results, complete this stage a day in advance and refrigerate overnight.

On the day of serving, remove the brisket from the sauce, trim the fat and cut meat into thin slices against the grain. Place the slices in a glass baking dish and top with sauce. Heat covered in a 325 degree oven for 45-60 minutes.