

Beef Brisket, Traditional
By: Fresh Market, Slow Cooker Creations

Ingredients:

3-4 lbs. beef brisket
2-3 yellow onions, quartered
2 tbsp ketchup
1 tbsp Red Wine Vinegar
1 tbsp brown sugar
1/2 cup beef broth
1 garlic clove, minced
1 tsp oregano
1 tsp parsley
1 tsp rosemary
1/2 tsp thyme
1 tsp. salt
1 tsp. pepper

Instructions:

1. Place onions in bottom of crockpot.
2. Season brisket with salt and pepper.
3. Combine ketchup, red wine vinegar, brown sugar, beef broth, garlic and other spices in small bowl.
4. Coat brisket with ketchup mixture.
5. Cook on LOW for 8 hours
6. Serve by ladling dripping from crockpot onto brisket pieces.

Freezer Instructions:

1. Place onions to #1 bag.
2. Place brisket in #2 bag.
3. Combine ketchup, red wine vinegar, brown sugar, beef broth, garlic, salt, pepper and seasonings add to #2 bag. (This can be combined in a bowl then added to bag or simply added to bag.)
4. Massage ketchup mixture into brisket.
5. Freeze both bags.
6. Thaw completely before placing in crockpot.
7. Cook on LOW for 8 hours.
8. Serve by ladling dripping from crockpot onto brisket pieces.

Cook Time: 8 hours

Serves: 6 adults

JOYCE LANDE, HAPPY AND HEALTHY LIFESTYLES

www.happyandhealthylifestyles.com | joyce@happyandhealthylifestyles.com | 847-754-1593

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