



Brisket

Ingredients

- 2 pounds Certified Angus Beef® brisket
- 2 cloves garlic, minced
- ¼ tsp fresh black pepper
- ¼ lb. pearl onions, peeled
- ¼ lb. mushrooms, quartered
- 6 ounces chili sauce
- ¼ cup ketchup
- ¼ cup grape jelly
- 1 tbsp Worcestershire Sauce
- 1 tbsp packed dark brown sugar

Preparation

- ▶ Preheat oven to 350° F.
- ▶ Combine garlic and pepper; spread evenly over brisket. Arrange onions and mushrooms over brisket.
- ▶ Combine chili sauce, ketchup, jelly, Worcestershire sauce and brown sugar in a bowl; pour over brisket and vegetables.
- ▶ Cover and cook 2 hours. Turn brisket over; stir onions into sauce and spoon over brisket. Cover; cook 2 hours more or until fork tender.