



Alane39s Hanukkah Brisket

Oscar · 28/09/2024



Prep Time

8 hrs 30 mins

Difficult

Medium

Servings

12 hrs 50 mins

Description

This Hanukkah brisket will literally fall apart in your mouth The recipe was given to me by my Jewish friend We made it for a work potluck and it was a hit

Ingredients

- - 1 (4 pound) beef brisket - 1 large onion
- sliced - 2 (14.5 ounce) cans beef broth - 2 (15 ounce) cans French onion soup - 2 (12 fluid ounce) cans or bottles beer

Instructions

1. Preheat the oven to 350 degrees F (175 degrees C). Place a large roasting pan over medium-high heat. Sear brisket
2. fat-side down first
3. in the hot pan until browned
4. about 3 minutes per side. Remove brisket from the pan and set aside. Place onion slices into the bottom of the same roasting pan; pour 1 can beef broth
5. 1 can French onion soup
6. and 1 can beer over onions. Lay brisket on top; pour remaining beef broth
7. French onion soup
8. and beer over brisket. Cover the roasting pan with a lid. Bake in the preheated oven for 3 hours. Let brisket stand at room temperature for 30 minutes. Remove brisket from the roasting pan and wrap tightly in aluminum foil. Pour pan juices and onion into a food storage container and cover tightly with a lid. Refrigerate brisket and pan juices
9. 8 hours to overnight. The next day
10. preheat the oven to 350 degrees F (175 degrees C). Pour pan juices and onion into a 9x13-inch baking dish. Unwrap brisket
11. cut away any visible fat
12. and slice thinly across the grain of the meat. Place brisket slices into pan juices. Bake in the preheated oven until pan juices are thickened and meat is hot
13. about 45 minutes.