



Grandma39s Brisket

Oscar · 28/09/2024



Prep Time

3 hrs 5 mins

Difficult

Medium

Servings

6

Description

My grandmother used to make this every year for gettogethers Who wouldve known that it was this easy

Ingredients

- - 1 (3 pound) beef brisket - 1 cup ketchup - 1 (1 ounce) package dry onion soup mix - 1 (12 fluid ounce) can or bottle ginger ale - 3 carrots
- cut into 1 inch pieces (Optional) - 1 small onion
- sliced (Optional)

Instructions

1. Preheat the oven to 375 degrees F (190 degrees C). Place the brisket in a roasting pan fat side up. In a medium bowl
2. stir together the ketchup
3. soup mix and ginger ale; pour over the brisket. Arrange carrots and onion around the edge of the roast if using. Cover the roast with a lid or aluminum foil. Bake for 2 hours in the preheated oven. Remove the cover
4. and cook for 1 more hour. Let stand for a few minutes before slicing and serving.