



MORGEN'S BEEF BRISKET

INGREDIENTS:

3-4 lb First Cut Beef Brisket (can be smaller or larger)
1 Bottle of Chili Sauce
1-2 Thinly sliced onions, depending on the size of the onion and Brisket
Kosher Salt or any coarse salt
Freshly ground Pepper
1-12 oz serving of Coke-Cola, not diet

You can also add to this, but it is not necessary:

½ Cup Ketchup

½ Cup freshly brewed coffee

For lots of gravy, double the chili sauce, onions, coke, ketchup, and brewed coffee if you are adding

DIRECTIONS:

Line a 9 x 13 pan with tin foil (two pieces, one piece: Horizontal/Vertical overlapped), or you can place the brisket in a crock pot on low for 8 hours.

Generously salt and pepper brisket. In a bowl, combine Coke-Cola and Chili Sauce, and whisk. Place brisket fat side up. Pour the mixture over the brisket and sliced onions, and let some of the mixture go under the brisket.

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DIRECTIONS CONTINUED:

Place the Brisket and sliced onions in a crock pot (low for 8 hrs) or in the tin foil-wrapped pan in the oven till fork tender, about 3-4 hours. Let cool. Once cooled, pour the gravy into a container, cover it, and refrigerate it. Wrap cooled brisket and place in the refrigerator.

Next Day

Remove the gravy from the refrigerator and throw away the layer of fat that is on top of the gravy. Pour the gravy into a saucepan and heat up. Remove fat from the brisket. Thinly slice brisket against the grain. If pieces appear stringy, STOP. You are slicing the wrong way. Place the sliced brisket back into a tin foil-wrapped pan (8 x 13). Pour heated gravy over the sliced brisket at 350 degrees, cover, and cook until tender. You should not need a knife to cut the brisket.

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