

Brisket (half or whole)

Cut From:
Brisket

\$8.19 / lb + tax

Best Prepared

- Smoked
- Roasted in oven
- Slow-cooked in crockpot

Meal Suggestion:

- Canyon Meadows Ranch Brisket with Onions and Carrots (see recipe card)

Canyon Meadows Ranch Brisket with Carrots and Onions

Serves: 10-12 people

Prep time: 10-15 Minutes

Cook Time: Aprox. 4 hours

Ingredients:

- 6 to 7 pounds beef brisket
- 2 tablespoons kosher salt
- 2 teaspoons freshly ground black pepper
- 1 tablespoon minced garlic (4 cloves) – or garlic salt to taste
- 2 teaspoons dried oregano leaves
- 1 pound carrots, peeled and cut into 2-inch chunks
- 6 to 8 stalks celery, cut into 2-inch chunks
- 3 to 6 yellow onions, peeled and sliced
- 6 fresh or dried bay leaves
- 1 can tomato juice
- ½ to 1 can whole tomatoes (14.5 oz)

Directions

1. Preheat oven to 350 degrees F.
2. Place the brisket in a heavy roasting pan or crock pot. In a small bowl, combine the salt, pepper, garlic, and oregano. Rub the mixture on the brisket. Pile the carrots, celery, onions, and bay leaves on the brisket and pour in enough tomato juice to come about $\frac{3}{4}$ of the way up the meat and vegetables. Cover the top of the pan with 2 sheets of parchment paper, then with aluminum foil. (The tomato juice will react unpleasantly with the aluminum foil if they touch.)
3. Bake for 3 ½ hours, or until the meat is tender. Remove the meat from the pan and keep it warm. Place the pan on 2 burners and boil the vegetables and sauce over medium heat for another 30 minutes, or until the sauce is thickened.
4. To serve, slice the meat across the grain. Serve with the vegetables.