

## BAKED BEEF BRISKET

*"A First-Place Winner in the National Beef Cook-Off"*

- |                                 |  |
|---------------------------------|--|
| 4 pound boneless beef brisket   | 1 cup hot water  |
| 2 teaspoons salt                | 2 tablespoons cornstarch   |
| 1/2 teaspoon black pepper       | 1 cup cold water   |
| 1 clove garlic, minced          | garnishes, as desired (cherry tomatoes, parsley, pickled peppers, turnips or stuffed olives) |
| 3 medium onions, thickly sliced |  |

*(over)*

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Place brisket, fat side up, in a 10 x 13-inch roasting pan. Season brisket with salt and pepper, sprinkle with garlic and place onions on top. Bake in a moderate oven (350°F) for 1 hour, or until the onions turn brown.

Add hot water, cover pan with aluminum foil and seal tightly. Reduce oven temperature to 300°F and continue cooking for 2 more hours.

Remove brisket and onions to a warm platter.

To make the gravy, combine 2 tablespoons cornstarch, dissolved in 1 cup cold water, with cooking liquid and cook, stirring until boiling and thickened.

Garnish, if desired, with parsley, cherry tomatoes, pickled peppers, turnips or stuffed olives. **Makes 8 to 10 servings.**

*Recipe Source: 1980 National Beef Cook-Off First Place Winner*