

## Rich Beef Gravy

In 1-qt saucepan, using a wire whisk, stir 1 pkg *Soupmix* into 1¼ cups cold water. Stirring constantly, bring to boil over medium-high heat and boil 1 min. Reduce heat to low. Stir in ½ cup cream. Stirring constantly, cook 1 to 2 min or until heated.

**DO NOT BOIL.**

Makes about 1¾ cups.

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## Oxtail Recipe #1

*Preparation Time: 2 hours*

## Beef Brisket Barbecue

- |   |                            |
|---|----------------------------|
| 1½ lb beef brisket                              | ⅓ cup finely chopped onion |
| 1 pkg (1.8 oz) KNORR Oxtail Hearty Beef Soupmix | 2 Tbsp cider vinegar       |
| ½ cup catsup                                    | 1 Tbsp brown sugar         |
| ½ cup water                                     | Cooked noodles             |

Place beef in 11" x 7" x 2" baking dish. In bowl stir together next 6 ingredients until well blended. Pour soup mixture over beef. Cover with foil. Bake in 325°F oven 1½ to 1¾ hours or until tender. Serve with noodles. Serves 6.

*The KNORR Recipe Collection*