

## Rabbi Jordan's Grandma's Brisket Recipe

### **Ingredients**

4-5 lbs of brisket  
1 package Lipton Onion Soup Mix  
1 bottle Heinz 57  
1 bottle A1  
1 bottle Worcestershire Sauce  
Wine  
1 yellow onion, sliced

### **Directions**

1. Preheat oven to 275 degrees.
2. Spray a baking dish with cooking spray and place slices of onions along the bottom of the dish.
3. Add wine so that there is a ¼ inch layer of liquid on the bottom. Place the brisket, fat side down, on top of the onions.
4. Sprinkle packet of Onion Soup Mix over the meat. Add equal amounts of Heinz 57, A1, and Worcestershire sauce over the meat so that it is fully covered in sauce.
5. Cover tightly with foil and bake for 4-5 hours. When meat is fork-tender it is done.
6. Allow to cool and slice thinly. Place slices back into sauce.

### **Notes**

Brisket is better when cooked the day before. Reheat covered at 300 degrees for 30 minutes.