



BLUESTEM BEEF BRISKET

Kathleen Hogue



- 1/3 cup water
- 1 tsp minced onion
- 2 Tbl Worcestershire
- 1 Tbl apple cider vinegar
- 1 tsp beef bouillon granules

- 1/8 tsp ground red pepper
- 1 tsp chili powder
- 1/3 cup catsup
- 1 Tbl brown sugar
- 3 1/2 lb beef brisket

Combine water, onion, Worcestershire, vinegar, bouillon, red pepper, chili powder, catsup and brown sugar. Slice brisket into 1 1/2 inch thick pieces. Trim off fat and place in a 7X11 or 9X13 glass baking dish. Pour liquid mixture over the top. Cover with foil. Bake at 325° for 1 hour. Remove from oven, turn beef over and bake covered at 300° for an additional 2 hours. Turn oven down to 275° and bake for 1 more hour.