

## Marinated Brisket Recipe

### Ingredients:

- 1 cup dry red or white wine
- 2 tablespoons soy sauce
- 1 small onion, grated
- 1 celery stalk, thinly sliced
- 3 garlic cloves, finely minced
- 3 to 4 pounds beef brisket
- 1 medium-sized onion, thinly sliced

### Directions:

Preheat oven to 325 degrees F. Combine wine, soy sauce, grated onions, celery, and garlic in a large heavy-duty zip-top freezer bag large enough to accommodate the brisket. Add the brisket to the bag, squeeze out the air, seal, and refrigerate 3 to 4 hours, turning occasionally. Remove brisket and place fat-side up in a roasting pan or Dutch oven. Spread sliced onions around brisket and cover with half the marinade, reserve remaining marinade. Cover tightly with heavy foil or a lid. Bake 3 hours, until tender. Check midway during roasting time and add more marinade if needed to keep brisket from drying out. (Discard any remaining marinade when brisket is done.) When done, remove brisket from oven and let rest 15 minutes. Carve slices against the grain and place on serving platter. Cover slices with pan juices and cooked onions to serve.

**Yield: 8 servings**

