

Kosher Deli Recipes

Brisket Recipe - Tender Sweet and Sour Meat



This Sweet and Sour Brisket Recipe includes ordinary ingredients that come together to produce a tender, 'fall-apart' beef brisket filled with great flavor. The recipe comes from a cookbook entitled "Kosher Kravings", Jewish Foundation School of Staten Island, New York. This recipe can be used all year long, including Passover.

Ingredients:

- Brisket (3-4 lbs)
- 2 tbsp. duck sauce
- 2 tbsp. brown sugar
- 1 tbsp. soy sauce (not at Passover, see note below*)
- 2-3 tbsp. ketchup
- 1 tsp. garlic powder
- 1/2 - 1 pkg. dry onion soup mix
- 2 cups ginger ale
- *Replace soy sauce with Passover Soy Sauce Substitute.

Preheat oven to 375 degrees.

Combine all ingredients except for the ginger ale and spread all over the meat. Place brisket in roaster, fat side up, and pour in the ginger ale.

Bake covered for 2 1/2 hours, turning down the temperature to 350 degrees after 30 minutes. Baste the brisket occasionally, adding a bit of water if necessary.

Refrigerate the brisket before cutting into slices. Enjoy!