



Maple Leather Company & GreatBags® presents...

Selections from our “Mucho Easy” Recipe Collection

Michelle’s Eight Onion Brisket

All the onions give this dish tons of flavor, and it goes great with all the other family favorites we make for the occasion. We cook it the day before we plan to serve it.

Ingredients:

- 1 first cut brisket of beef, trimmed of fat
- 1-2 teaspoons flour
- coarsely ground pepper to taste
- 1/2 c. olive oil
- 8 onions, thickly sliced and separated into rings
- 2 Tablespoons tomato paste
(or ketchup if no paste in the house)
- 1 1/2 teaspoons coarse salt
- 2 cloves garlic, quartered
- 1 carrot, peeled

Preheat oven to 375. Dust brisket very lightly with flour. Sprinkle with pepper. Heat oil in very large heavy ovenproof pot or casserole. Add brisket and brown on both sides over medium-high heat until some crisp spots appear on the surface. Transfer Brisket to a dish. Keeping the heat medium-high, add onion slices to pot and stir, scraping up brown particles left from the meat. Cook until the onions have softened and developed a handsome brown color, 10-15 minutes. Remove pot from heat and place the brisket, along with any juices, on top of the onions.

Spread tomato paste over brisket and sprinkle with pepper and coarse salt. Add garlic and carrot and cover tightly. Bake on middle rack in oven for 1 1/2 hours.

Remove from oven and transfer the meat to a carving board. Cut it into 1/8-1/4" thick slices.

Return slices to pot, correct seasoning if necessary, cover, and return to oven. Cook until meat is brown and fork-tender, 1 3/4 - 2 hours longer. Slice carrot, and transfer the roast, onions, juice, and carrot slices to a heated platter.

Enjoy with family and friends!

For more “Mucho Easy” recipes, visit www.mapleleather.com/recipes