

♥ L'Shanah Tova ♥

**Our Best Wishes For A Year Filled With All Good Things, Including Food!!**

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**RECIPES FROM THE HEART\* - Now In Its Third Edition!!!**

**To Start the Year Off in Good "Taste":**

**YES I KNOW YOU HAVE A LOT OF BRISKET RECIPES BUT THIS IS A GOOD ONE! \*\***  
**(The One With That Secret Ingredient)**

**Ingredients**

4 large garlic cloves, minced (or more if you like)  
¼ teaspoon pepper  
1 teaspoon of paprika  
1 teaspoon of salt  
1 teaspoon of vegetable oil  
2 medium to large onions, sliced  
1 3- pound piece of boneless brisket, excess fat trimmed (second cut is best).  
1 cup of ketchup or Heinz chili sauce (Chili sauce is delicious)  
½ cup water  
2 pounds Yukon gold potatoes, quartered. No need to peel Yukon gold potatoes. Just wash em well.

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Mix garlic, spices, salt and oil into a paste and rub this into the meat, on both sides, well. (Your hands will be all red). Let the meat rest with the rub for about 30 minutes. Preheat oven to 400°.

Put the onions on a roasting pan and top with the brisket, fat side up. Cover the pan with foil and roast for 15 minutes. Reduce the oven temperature to 325°. Pour the ketchup of chili sauce over the brisket and spread it lightly over the meat. Add the water to the pan, but around the brisket, not over it. Cover with foil and bake for 1 ½ hours, basting with water if the pan gets too dry.

Add the quartered potatoes to the pan around the meat. Baste meat and potatoes with the pan juices and sprinkle the potatoes lightly with salt. Cover and roast for 45 minutes; turn potatoes over and roast for 45 minutes longer, or, until both the brisket and potatoes are very tender when pierced with a fork.

Remove meat to a board, ketchup side up. Remove the onions with a slotted spoon. Put ½ cup of the onions in a medium saucepan and add the roasting juices from the meat. Boil about 5 minutes or until well flavored and slightly thickened.

Carve the meat into thin slices crosswise. Pour the sauce into a gravy boat or sauce bowl and serve separately.

**\*You Can Purchase the Beautiful Hardcover Edition in the Gift Shop. A Perfect Present For Any Occasion – Contact Laurie Rosman at (201) 906-5830 / [ljrwax@gmail.com](mailto:ljrwax@gmail.com)**

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