

CRANBERRY BEEF BRISKET

Source: QUICK COOKING November/December 2002 (Annette Bartle, Lees Summit MO)

Cook/Prep Time: about 4 hours

INGREDIENTS:

1 fresh (not *corned*) beef brisket (4-5 lbs)
2 TBS vegetable oil
1 can (16 oz) whole berry cranberry sauce
1/2 C beef broth
1/2 C red wine OR additional beef broth
1 envelope onion soup mix

DIRECTIONS:

In large skillet, brown beef in oil on both sides - transfer to greased roasting pan. In bowl, combine remaining ingredients - pour over beef. Cover/bake 3-4 hours at 350° F OR till tender. Strain cooking juices if desired to serve with meat.

Servings: 10-12