

Coca-cola Beef Brisket

written by The Recipe Exchange | February 11, 2014

Ingredients

- 1 brisket, trimmed
- 2 tbsp. olive oil
- 1-1/2 cups chopped onion
- 1-1/2 cups chopped celery
- 1 tbsp. paprika
- 2 cloves garlic, crushed
- 1/2 cup ketchup
- 1/4 cup hot water
- 1 env. onion soup mix
- 1 cup Coca-Cola

Directions

Brush meat with oil on all sides. Sprinkle with seasonings. Place meat in large roaster. Add onions and celery. Mix ketchup with hot water and onion soup mix, stir, and add cola, stir again and pour over meat. Cover and bake at 350°F for 3-1/2 hours, basting every 1/2 hour.