

Pot-roasted Beef Brisket & Vegetables

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Ingredients

3-4 lbs. beef brisket
3 cloves garlic – minced
1 1/2 tsp. Kosher salt OR coarse sea salt
1/2 tsp. black pepper
4 lbs. onions – sliced
3 med. carrots – sliced 1/4" thick
2 stalks celery – sliced 1/4" thick
4 bay leaves

Directions

Rub garlic into all sides of brisket. Salt and pepper all sides of brisket.

Spread the onions, carrots, celery, and 2 bay leaves on the bottom of a large roasting pan. Place the brisket over the vegetables and lay 2 bay leaves on top of the meat. Tightly cover the pan and bake in a 350 degree oven for 2-3 hours, just until the meat is tender.

Remove from oven and let sit for 20 minutes. Slice meat across the grain. Remove vegetables from pan and separate into serving bowls.

Skim fat off the juice in the pan, discard the fat, and pour some of the juice over the vegetables. Remaining juice can be served in a gravy boat to pour over meat.