

Deli Brisket Bake

written by The Recipe Exchange | February 10, 2014

Ingredients

2-1/2 lb. beef brisket
1/2 cup prepared mustard
1/4 cup whole mixed pickling spices
1 can (28 oz.) sauerkraut
1/4 lb. grated Swiss cheese

Directions

Place brisket on aluminum foil. Spread each side of the brisket with prepared mustard and whole mixed pickling spices. Wrap foil tightly around brisket and place in 8×10 baking dish. Bake at 225°F for 3-1/2 hours or until done.

Remove brisket from foil. Scrape off and discard pickling spices from brisket and trim any excess fat. Cut brisket into 4 to 6 equal portions and place in 8×10 baking dish. Rinse and drain sauerkraut and place on top of brisket. Sprinkle with grated swiss cheese. Place under the broiler until the cheese has browned, about 8 to 10 minutes. Garnish with prepared mustard.