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Brisket of Beef

- 1 Beef brisket
- 1 Packet onion soup mix
- 1-2 Cups water
- Potato
- Carrot
- Celery

- 1) Put brisket in roasting pan.
- 2) Dump onion soup mix on top.
- 3) Pour water over about 1/2 inch into pan.
- 4) Stir a little.
- 5) Cover tightly with foil.
- 6) Put into oven at 250 degrees-middle rack.
- 7) Forget about it for at least 5 hours.
- 8) Take it out, cut against the grain, it should fall apart and be very tender.
- 9) Season with salt and pepper to taste.

Makes 6 Servings