

Zelda Jacobs Passover Brisket Recipe



1. Buy a brisket!
2. Chop a lot of onion and garlic cloves. How much depends on how much you like onions and garlic. We like a lot.
3. Put half the onion/garlic on the bottom of the pan. Put meat on top.
4. Squeeze a kosher for Passover dark mustard on meat then a lot of barbecue sauce. Passover barbecue sauce is pricey. I mix my own from catsup, brown sugar, and white vinegar; all of which are available kosher for Passover.
5. Put the rest of the onion/garlic on top of the meat.
6. Cover tightly with heavy duty foil. It will make its own gravy.
7. Roast until fork tender, 350 degrees, about 35 minutes per pound.
8. When it is fork tender, remove from oven, remove from pan and let it sit for about a half hour.
9. Slice against the grain, put back into gravy in pan and enjoy.

Have a wonderful yom tov.