

Beef Brisket

5 or 6lb brisket

1 package of Lipton beefy onion soup mix

$\frac{1}{4}$ teaspoon pepper

12 ounces of beer (I use a darker beer, like Black and Tan)

12 ounce bottle of chili sauce

$\frac{1}{4}$ Cup cornstarch

Preheat oven to 325 degrees

Put meat in to roasting pan, pour the beer over it. In a small mixing bowl, combine the pepper and soup mix and spread over the meat. Then pour the chili sauce over the soup mixture on top of the beef. Cover and bake 5-6 hours or 1 hour per pound.

When meat is gone, remove from pan and cover to keep warm.

You can make the gravy in your roasting pan if it is stove top compatible.

You need 2 cups of drippings in pan and the rest needs to be used with the cornstarch. Place the cornstarch in a container that can be sealed for shaking and add the remainder of the drippings. The drippings need to be about $\frac{1}{2}$ cup, if you don't have enough, just add water to make up the difference and mix it with the cornstarch.

The 2 cups of drippings in the pan should be on medium heat, add the cornstarch and drippings mixture to thicken into gravy. Stir as you add the thickener, keep stirring over medium heat until thick and serve with brisket and mashed potatoes.