Easy Brisket Recipe – Can Be for Passover

Rabbi Deborah K. Bravo

[www.makomny.org](http://www.makomny.org)

Ingredients:

1 large brisket

2 bottles of (Kosher for Passover ) salad dressing (French or Russian are best)

1 packet of (Kosher for Passover) onion soup mix

heavy-duty aluminum foil

Directions:

1. Skim fat from brisket.
2. Place brisket in aluminum pack with heavy-duty aluminum foil.
3. Pour packet of onion soup mix and 1 bottle of salad dressing over brisket.
4. Tightly seal aluminum packet and put in oven at 325 degrees for 2 ½ -3 ½ hours, based on size of brisket.
5. Let it cool. Slice it. Keep liquid in container. Freeze or put in pot over stove. Add liquid (can add more if needed), stirring regularly on low flame for hours.