

Easy Beef Brisket

1 brisket approximately 3 pounds
3 medium to large yellow onions; peeled and cut semi circular
1-2 packets **G. Washington's Rich Brown Seasoning & Broth**
1 small can tomato sauce
Very hot water, proportion equivalent to one can of tomato sauce
1 tsp cooking oil, use more if needed

On top of stove, heat a 10 qt. Dutch oven and then add oil. Add meat, sear both sides of brisket and add onions. Pour the tomato sauce into a medium bowl, add one can of very hot water and **G. Washington's Rich Brown Seasoning & Broth** packets. Stir well. Pour this mixture over the meat; covering it and mix with the onions. Cover and simmer until tender about 1 1/2 to 2 hours, mixing occasionally. Remove from oven, let sit for 5 minutes and slice thinly. Serve and enjoy. Note: When cooked the gravy is usually thick and the onions will almost completely disintegrated. If sauce is bland, add another packet of G Washington's Seasoning packet about 1/2 hour before removing brisket from oven. Tastes even better the next day. Use as hot sandwiches pouring gravy over the bread.

Serves 4

