

Christmas Recipes

from

Montreat

Presbyterian Church

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Roast Brisket from Anne Seaman

Much of my childhood food memories revolve around a roasted turkey stuffed with a Pepperidge Farm mix, canned cranberry sauce and pies created with frozen pie crusts and canned fillings. So, I will spare you a recitation of those memories and recipes!

I have chosen this brisket recipe which originated with my lovely reformed Jewish neighbor, Roz. She and her husband shared how to blow a shofar with our sons and we shared our Christmas Eve table with them. They were generous, kind and affable.

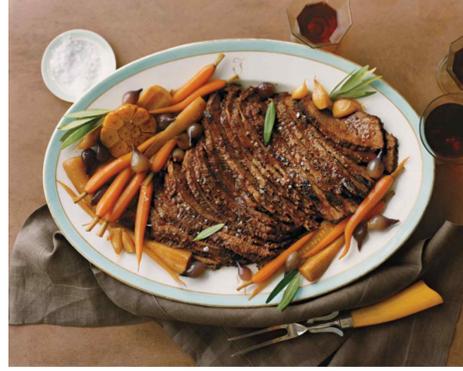
This recipe became a tradition when I led the collegiate group at First Presbyterian in Gainesville, Florida. At the end of every fall semester, I created a Hanukkah meal for them. I was determined to not subject our students to yet another ham or turkey before they left town. It also gave me a chance to remind our students that Christian traditions are only a small part of what happens in our global village - a village to which they belong.

Roast Brisket

Total cooking time: Approx. 3 hours

- 1 4-pound brisket
- 3 large onions

3 garlic cloves, minced/crushed
Salt/pepper
1/2 cup catsup
1/4 cup A-1 Sauce
1/2 cup chili sauce
1/2 cup water



Dice onions and place in bottom of the roasting pan. Rub salt, pepper and minced garlic all over the meat. Place meat on top of onions with the fat side up.

Make a well blended mixture of the remaining ingredients. Pour over brisket.

Roast uncovered in a 325 degree oven for one hour, basting with the pan juices, frequently. After the first hour, cover the pan with foil and roast for an additional hour.

At the end of the two hours, remove the roast from the pan and slice (across the grain) into thin slices. Return slices to the pan with the gravy. Put the sliced roast into the oven and continue to roast for one additional hour or until tender.

Hints: The brisket is a tough cut of meat, but cooking for a prolonged period at a lower temperature (325 degrees) helps to melt the collagen in the meat and make it tender. You can't rush this recipe, so it is better to start it too early than to start late. You can make this a day ahead to cut down on stress!

Serving Accompaniment: Brisket, when served during Hanukkah, is not complete without potato latkes. Recipes abound for this fried indulgence; shredded potatoes combined with egg and matzo meal make up an authentic offering. And... don't forget the sour cream!

Anne Seaman

Our Recipes

1. **Ambrosia** by Mary Jo Clark
2. **Cranberry Frappe** by Beth Fountain
3. **Roast Brisket** by Anne Seaman



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