

KUGELS & COLLARDS

EXPLORING COLUMBIA'S
JEWISH HISTORY THROUGH FOOD

Savory Brisket

- One beef brisket, 4-5 lbs., fat trimmed
- One 24 oz. bottle of ketchup
- One package of onion soup mix
- 1/2 - 3/4 can coke or ginger ale (not diet)

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- 1. Place brisket in large baking pan.*
- 2. Mix ketchup, onion soup mix, coke or ginger ale.*
- 3. Pour sauce over meat, cover with foil, and place in oven at 325 degrees. Bake for 3-4 hours, depending on size of the brisket.*
- 4. Meat is done when fork inserted in meat sinks in easily.*
- 5. When the meat is done, put on cutting board and slice against the grain. Serve remaining sauce on the side.*

Submitted by: Sandra Altman Poliakoff

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Memory of Annette Altman's Brisket

My mother, Annette Altman, always made her brisket this way, and my mother-in-law Rosa Poliakoff made hers with carrots celery, onions, and beef broth. Brisket is a no brainer. The longer it cooks (on a low oven), the more tender it gets, as long as there is liquid for the meat to absorb.

Just the smell of brisket cooking in the oven evokes memories of family, holidays, and warmth. It is one of the threads that binds one generation to the next.

Do you have a recipe to share? Please let us know! Contact us at kugelsandcollards@historiccolumbia.org or 803.252-1770. Or visit www.kugelsandcollards.org

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