



Dinah's Kitchen

Brisket

- 1 large Brisket
- 4 tablespoons flour
- 2 teaspoons seasoned salt
- 1/2 teaspoon pepper

Dust brisket with flour mixture and put under broiler until brown on each side - watch carefully.

Add, then cover and bake at 325* about 3 hours:

- 2 cups broth
- 1/2 cup orange juice
- 1/2 cup wine
- 2 sliced onions
- 2 tomatoes—cut into quarters
- 1 teaspoon salt

After 2 hours, check if tender, if not, cook longer. Then take out of oven, keep covered, and cool. Refrigerate over night. Skim off all fat, slice, remove fat from juice. Put into clean pan and reheat at 325* about 35-45 minutes.