

## **BUBBIE'S BRISKET**

**Sylvia Mednick Weiss**

*3 lbs. beef brisket*

*2 yellow onions (sliced)*

*1 (28 oz.) can stewed tomatoes*

*salt, paprika, water*

Preheat oven to 350. Place brisket in roasting pan. Top with onions. Add stewed tomatoes, salt, paprika and water to cover the meat. Cover tightly with aluminum foil. Roast for 2-1/2 to 3 hours until fork tender. Remove meat to cutting board. Strain gravy and return to pan. Slice meat thinly and return slices to pan. Add water to cover meat. Top with aluminum foil. Either freeze until ready to heat or heat and serve.