

# Tim Farmer's Country Kitchen

## **ALE-8-ONE BRISKET**

*Brisket*

*1 package onion soup mix*

*1 cup ketchup*

*1 Ale-8-One*

*Minced garlic*

*Salt and pepper*

*Potatoes and carrots*

*optional*

Line baking dish with foil and place brisket on top.

Mix together onion soup

mix, ketchup, Ale-8-One and garlic until combined. Sprinkle brisket with salt and pepper and top with liquid mixture. Tent dish in foil so steam cannot escape. Bake 2 hours at 375 degrees and add carrots and potatoes, coating them in liquid. Return to oven and bake additional 1 ½ hours.



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