

GOLDEN OAK FARM RECIPES

GRANDMA'S BRISKET

This recipe is both simple and and delicious

Ingredients:

3-4 LB Brisket From Golden Oak Farm
¾ Cup Water
1 small onion chopped up
4 Tablespoons Worcestershire sauce
2 Tablespoons white vinegar
A sprinkle of red pepper
1 ½ Tablespoons of chili powder
1 Tablespoon garlic powder
A sprinkle of salt
Your favorite barbeque sauce

Instructions:

Preheat Oven to 325. Then in a medium mixing bowl combine the water, onion, worcestershire sauce, vinegar, red pepper, chili powder, salt and garlic. Mix thoroughly.

Trim some of the fat off the meat. Place meat in a large glass baking dish and pour mixture over the meat. Cook meat 3 to 3.5 hours flipping once about half way through.

Slice meat across the grain and serve with barbeque sauce.

Side Dish:

Sweet Corn

Shuck corn, and place into a large pot with about 2 – 3 inches of water in the bottom. Bring water to a boil. Once water is boiling, boil corn 5 minutes. Remove corn from heat. And server with butter and salt.