

WRJ CENTENNIAL



Cookbook Collection
ROSH HASHANAH

The Sisterhood Cookbook

Temple Brith Achim Sisterhood
King of Prussia, PA

BRISKET WITH CRANBERRIES

1 can beer	1 can whole cranberry sauce
1 cup ketchup	3 to 4 lb. brisket
1 envelope powdered onion soup mix	

Wrap all ingredients in foil and bake 3 hours at 350°.

“This is delicious, but I never tell anyone what’s in it: beer and ketchup.”

WRJ CENTENNIAL



Cookbook Collection
ROSH HASHANAH

Gates of the Kitchen

Sisterhood of Temple Kol Emeth
Marietta, GA

THE BEST BRISKET EVER

4 lb. brisket
2 pkg. onion soup mix, crushed
½ c. honey
2 tsp. Worcestershire sauce
1 c. hot water

1/8 tsp. dry mustard
Dash of Tabasco
4 carrots, sliced
4 large potatoes, sliced
½ lb. mushrooms, sliced

Place brisket, fat side up, in roasting pan. Mix the next 6 ingredients and pour over meat. Arrange carrots and potatoes around pan with mushrooms atop roast. Cover and bake at 350° for 3 to 4 hours. Allow meat to cool; slice and arrange in a heatproof serving dish. Reheat before serving. Serves 6 to 8.

WRJ CENTENNIAL



Cookbook Collection
ROSH HASHANAH

The Tastes of Temple

Temple Emanu-El Sisterhood
Tucson, Arizona

Minneapolis Brisket

5-6 lb. beef brisket
½ t. salt (opt)
2 bay leaves, or to taste
juice of 1 lemon

GRAVY:
1 sm. bottle catsup*
1 very lg. onion, sliced
1-1/2 t. prepared mustard
15 oz. can tomatoes or more*
1 T. worcestershire sauce
1/4 t. fresh ground black pepper
5 T. brown sugar
2 bell peppers (1 green, 1 red)
seeded, membrane removed**

Cut off excess fat. Put lemon juice, salt, pepper and bay leaf on top of brisket. Place in foil covered roaster; roast at 325° for 2 hours. After 2 hours take pan out of oven. Cover brisket with remaining ingredients. Cover again and cook 350° until tender (about 1-1/2 hours). Cool completely. Scrape gravy and vegetables to side. Slice thinly and put back in gravy. To reheat, simmer in microwave or oven.

*Use more for larger cut of meat – do not omit bay leaf.

**To make this TUCSON BRISKET add chunks of peppers. A third pepper can be added to taste.

WRJ CENTENNIAL



Cookbook Collection
ROSH HASHANAH

Top Nosh

Sisterhood of Temple Shalom
Naples, FL

ORANGE ROAST BRISKET

(Prepare Ahead)

1 (5 lb.) brisket, trimmed
salt and pepper to taste
3 cloves garlic, minced
3 onions, thinly sliced

1 c. orange juice
½ c. sweet red wine
2 Tbsp. catsup
1 tsp. sugar

Use large roasting pan. Make paste of salt, pepper and minced garlic and rub over meat. Cover and refrigerate overnight. Preheat oven to 325°. Place one half sliced onions on bottom of roasting pan. Place meat over onions. Combine next 4 ingredients and pour over meat. Top with remaining onion slices. Roast, covered, for 3 to 4 hours or until tender. Serves 6 to 8.