

Beef Brisket with Onions

This recipe comes courtesy of our friends L&T West. It's easy to make and your house will smell like carnivore heaven.

You could also make this in a smoker, but if you have a really nice brisket, cooking it in the oven will let the beefy flavor stand out.

Serves 6-8

Ingredients

- 4 lb beef brisket
- 1 large yellow onion
- Salt and pepper
- Large piece of aluminum foil

Instructions

1. Peel the onion, slice in half lengthwise, and trim off the four ends. Slice each half onion into ¼" slices and crumble in a bowl so that you have lots of little half-moons.
2. Place brisket on the aluminum foil, fat side up, and generously season with coarse salt and fresh ground pepper.
3. Top the brisket with the onions, and season with more pepper and salt.
4. Fold the aluminum foil over the brisket and pinch to seal tightly.
5. Bake in a 250-degree oven for 10 hours.
6. Remove beef and onions from foil. Slice the beef thinly across the grain and serve.