

Oven-Roasted Brisket (Nose-Off)





Instructions

1. Preheat oven to 300°F.
2. Mix spices and rub all over brisket.
3. Place sliced onions in a roasting pan and lay brisket on top.
4. Pour broth around brisket, cover tightly with foil.
5. Roast for 5–6 hours until tender. Let rest before slicing.

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