

Tujague's Restaurant
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Tujague's Boiled Beef Brisket

6-7 pounds choice brisket
2 onions, quartered
1½ ribs of celery, quartered
1 head of garlic, peeled
1 bay leaf
1 Tablespoon salt
15 black peppercorns
2 green onions, quartered
1 carrot, quartered
1 bell pepper, quartered

Sauce

1 Cup ketchup
½ Cup horseradish
¼ Cup creole mustard

Note: The 2 most important steps to produce tender, juicy, tasty brisket are:

- 1) Buy a quality, well trimmed brisket, never frozen
- 2) Simmer the meat (not a hard boil)

Place the brisket in a large soup pot, cover with cold water, add all the ingredients and simmer for 3-4 hours until beef is tender. Remove beef and slice. For vegetable soup, skim and strain the stock. Add 3 tablespoons tomato paste, 2 whole tomatoes sliced, and your favorite vegetables. Cook until tender and serve. We have found a little okra adds a distinctive taste to the soup. Cut and cook okra first in the oven or a saucepan to remove the slime before putting into the soup.

Any stock left over after soup is made can be frozen and stored for future soups and sauces.

Makes 1 gallon of soup.