

Bruce's Brisket

(gluten-free)

[By Gluten-Free Nosh](#)

Ingredients:

- 3 pounds brisket
- 6 carrots, cut in half
- 2 stalks celery, cut in half
- 1 medium onion, sliced
- 1-2 pounds fingerling potatoes or small red potatoes, scrubbed and left whole
- 5-6 cloves garlic, left whole
- Salt and pepper
- 12 ounces chili sauce (we use Heinz)
- 8 ounces Coca-Cola

Method:

1. Preheat oven to 350.
2. Place brisket, fat side down, in baking pan. Add carrots, celery, onions, potatoes, garlic, salt and pepper.
3. Add chili sauce and Coca-Cola. Meat should be surrounded by liquid, but not quite submerged.
4. Flip brisket. (We want to cook the brisket fat side up; this gives it a nice coating.)
5. Put a sheet of parchment paper over the baking pan and then cover with aluminum foil.
6. Place in preheated oven and cook for 2.5 hours.
7. Take out of the oven, slice the brisket (thin slices against the grain), return the meat to the sauce, and cook covered for one more hour.
8. Put meat in the middle of a serving dish and flank with cooked carrots and potatoes.

Yield: 8 servings