

Roast Brisket With Vegetables

- 2 tablespoons oil
- 3½ to 4 pounds beef brisket
- 2 tablespoons paprika
- ½ teaspoon pepper
- 3 large carrots, scraped and sliced ½-inch thick
- 2 medium onions, peeled and cut in 8 pieces each
- 2 ribs celery, cut in 1-inch lengths
- 2 tablespoons ketchup
- 1 cup water

Preheat oven to 350 degrees. In a heavy pot heat oil and brown meat on all sides. Drain off any fat, and sprinkle with paprika and pepper, rubbing spices into surface of the meat. Arrange carrots, onions and celery around the brisket, and drizzle the ketchup over the top. Pour water over, cover tightly with foil and cook in preheated oven for 2½ hours or until fork comes out easily when inserted in thickest part. Baste occasionally.

Let stand at room temperature for 10 minutes before slicing. Serve on a platter with the vegetables and gravy. Makes eight to 10 servings.

Note: A little more water may be added if needed, but brisket should not cook in the water.

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Kugel is a baked pudding that transforms a cheap Eastern European staple into a crisp, savory delight.