

# Beef Brisket with Mustard and Onion Recipe

<https://moneysmartfamily.com/money-saving-tips/chunk-beef-main-dish-recipes/#brisket>



This Beef Brisket is one of our super tasty chunk beef main dish recipes, made in the slow cooker. As a dinner, it is extremely easy to make and rarely has any leftovers. It's so yummy! We serve this with baked potatoes and green beans for a well-rounded meal.

## Ingredients:

- One Large Brisket chunk, 4 to 6 lbs.
- One package – of that famous recipe enhancer – Onion Soup Mix (sometimes Annette uses two if she really wants to add more flavor)
- Yellow Mustard – often times we'll save old mustard containers in the fridge, then add a little water to rinse out and add to the slow cooker.

## Directions:

- Place the chunk of brisket fat side up in crock pot
- Cover with mustard (about 1/4 thick coating) and sprinkle onion soup mix onto the mustard
- Cook on low overnight (8 – 10 hours) Or turn on first thing in the morning to serve that night
- Peel off and discard the fat
- Slice the meat
- Thicken the gravy if desired