



Johnathan's Brisket

Ingredients:

1 bison brisket

2 onions sliced

Use just the leaves from several celery stalks

1/2 cup Ketchup

Homemade bison stock or 1 can Campbell's beef stock

Salt & pepper to taste

Directions:

Dredge brisket through flour and brown lightly on both sides in olive oil. Remove from pan and set aside while you put the slices of onion and the celery leaves in the bottom of the pan. Add can of stock to cover the onions and celery leaves. Add about a cup of ketchup. Return the brisket to the pan, placing it on top of the onions and celery leaves. Cover. Cook on a medium to low heat for at least two hours, turning the brisket over about every half hour. Check for doneness by using a fork. Allow the brisket to cool and slice thinly across the grain.