

## Beef brisket

Preparation time: 10 minutes

Cooking time: 360 minutes

Preheat the oven to 275°F (135°C).

Place the beef brisket in a roasting pan.

Cook for 360 minutes.

Remove the beef brisket from the oven and let rest for 10 minutes.

Slice and serve.

### Ingredients:

- \* 1 beef brisket (3-4 pounds)
- \* Salt and pepper to taste
- \* 1 tablespoon vegetable oil
- \* 1 onion, chopped
- \* 2 carrots, chopped
- \* 2 celery stalks, chopped
- \* 1 cup beef broth
- \* 1 tablespoon tomato paste
- \* 1 tablespoon Worcestershire sauce
- \* 1 teaspoon dried thyme
- \* 1 bay leaf

Note: The cooking time may vary depending on the size of the brisket.