

Beef Brisket Flat Half is slow-cooked to perfection. Try this favorite Brisket recipe today.

[illegible]3.75  
Hours

8  
Servings



42 Cal



26g  
Protein







[illegible]

[illegible]

2 teaspoons salt

[illegible]



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2 teaspoons salt

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[illegible]

[illegible]



2 cups dry red wine

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2 cups dry red wine

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1 teaspoon fresh thyme leaves  
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8 medium carrots, diagonally sliced

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1/4 cup chopped fresh parsley leaves  
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## COOKING

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# NUTRITION

Serv Size	Calories	Total Fat	Cholest	Sodium	Total Carb	Protein		
8		4.5g	70mg		13g	26g	1	0

\*The % Daily Value tells you how much of a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Courtesy of BeefItsWhatsForDinner.com