Italian Brisket (For 50 people)

4 Large Briskets Red Wine

4 cans Rotel Corn Starch

Garlic Powder

Black Pepper

3 Boxes Beef Broth

Rinse, pat dry and place Brisket fat side up in aluminum pan.

Rub with black pepper and garlic powder

Top each with a can of Rotel

Add about ¾ inch of Beef Broth to pan.

Cover pan with aluminum foil

Bake on max. for about 4 ½ hours.

<u>Sauce</u>

Pour all juices into one pot

Add water

Add red wine

Reduce

Add corn starch mixed with water

Pour sauce over sliced meat and serve