Beer Brisket

Savannah · 30/09/2024



Prep Time

4 hrs 10 mins

Dificult

Medium

Servings

6

Description

This brisket and beer dish turns out so tender and juicy mdash no knife required

Ingredients

— - 1 (4 pound) beef brisket

— trimmed of fat - salt to taste - 1 large onion

— sliced - 1 (12 fluid ounce) can beer - 1 tablespoon brown sugar - 1 cube beef bouillon - 2 tablespoons coarsely ground black pepper - 2 teaspoons minced garlic - 1 bay leaf - ¼ teaspoon dried thyme - 2 tablespoons cornstarch - 2 tablespoons water

Instructions

1. Preheat the oven to 350 degrees F (175 degrees C). Season brisket with salt and place in a baking dish. Cover entire roast with onion slices. In a medium bowl
2. mix together the beer
3. brown sugar
4. beef bouillon
5. pepper
6. garlic
7. bay leaf
8. and thyme. Pour over the roast. Cover with aluminum foil. Bake for 4 hours in the preheated oven. The brisket should be fork-tender. Mix together cornstarch and water; stir into the juices in the baking dish to thicken. Remove the bay leaf. Slice and serve brisket.