

# Beer Marinated Beef Brisket



If you have time, make this a day or so ahead and let the flavors mingle.

Serves 6

4 pound beef brisket, trimmed

salt and pepper

1/2t cayenne pepper

2 onions, thinly sliced

1c ketchup

1c soy sauce

1/4c brown sugar

8 garlic cloves, minced

2 cans beer

Preheat oven to 300.

Season meat with salt, pepper and cayenne and rub well into meat. Place brisket into casserole dish, cover with sliced onion. Mix together ketchup, soy sauce, brown sugar, garlic and beer. Pour over brisket.

Cover with foil and bake 4 hours. Remove foil and bake another hour. Remove meat from pan, cover with foil and allow to rest 20 minutes.

To make gravy, use immersion blender and blend all pan drippings. Pour into saucepan and cook until thickened. Slice meat thinly across the grain and serve with reduced sauce.

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