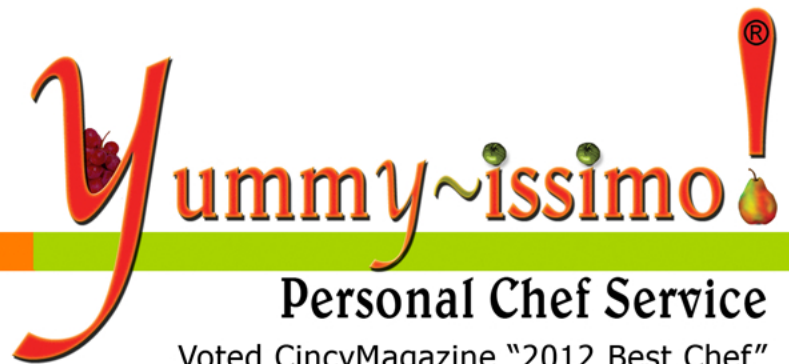


Crock Pot BBQ Beef Brisket



Personal Chef Service
Voted CincyMagazine "2012 Best Chef"
Voted "2011 Personal Chef of the Year"
Voted CityBeat "2011 & 2012 Best Caterer"

Modified from: www.recipegoldmine.com

Serves 8

3 pound beef brisket, trimmed	1T vegetable oil	12oz dark beer	3T brown sugar
1 1/2t kosher salt	2 large onion, coarsely chopped	1T Worcestershire sauce	1c your favorite BBQ sauce
1t black pepper	4 garlic cloves, minced	2T apple cider vinegar	1t smoked paprika
1/8t cayenne pepper		2T orange juice	8 sandwich rolls

Season brisket with salt, pepper and cayenne. Heat vegetable oil in heavy skillet over medium~high heat and brown brisket on all sides. Transfer browned brisket to crock pot. Add diced onion and garlic.

In large bowl, mix together beer, Worcestershire sauce, vinegar, orange juice, brown sugar, BBQ sauce and paprika. Pour over brisket.

Cook, covered, on low until meat is very tender 8~10 hours.

Remove meat, place on cutting board and allow to rest at least 30 minutes. Cook sauce in crock pot on high while brisket is resting.

Carve brisket and serve with sauce on your favorite rolls.

Listen for my weekly recipes, Fridays at 7:45 a.m. on WGRR presented by **meijer**

Debbie Spangler ~ Certified Personal Chef

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