



## Beer Braised Brisket

### Ingredients

- 4 lb boneless beef brisket  
(first cut or flat half)
- 1 tbsp olive oil
- 2 medium onions (thinly sliced)
- 1 dark beer or stout
- 2 garlic cloves (minced)
- 1-2 tbsp prepared horseradish

### Preparation and Cooking

Heat oil in Dutch oven or deep 12-inch skillet over medium heat until hot. Place beef brisket in Dutch oven; brown evenly. Remove brisket from Dutch oven; pour off drippings.

Add onions to Dutch oven; cook and stir 3 minutes or until crisp-tender. Return brisket to Dutch oven; place on a rack about 1 inch above the bottom. Add broth or beer; bring to a boil. Reduce heat; cover tightly and simmer 3 to 3-1/2 hours or until brisket is fork-tender. Remove brisket; keep warm.

Cook cooking liquid over medium-high heat 5 minutes or until reduced by half. Stir in horseradish. Meanwhile, trim fat from brisket; carve diagonally across the grain into thin slices. Serve with sauce.