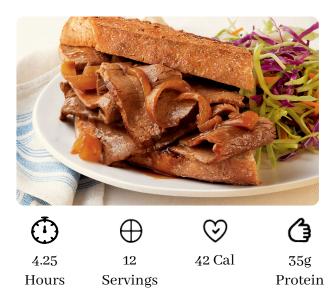


Wasabi-Beer Braised Brisket

Enjoy the heat of wasabi with the complex flavors of beer in this beer-braised brisket, thinly sliced and served on a wheat baguette.

INGREDIENTS

beef Brisket Flat Half (4 to 4-1/2 pounds)
cloves garlic, minced
tablespoon peanut or vegetable oil
teaspoon salt
teaspoon pepper
medium onions, each cut into 12 wedges
bottle (12 ounces) beer
bottle (12 ounces) chili sauce
teaspoons wasabi paste
Coleslaw (recipe follows)
whole wheat baguettes, cut into 10 to 12 pieces (4-1/2 to 5 inches each), split



COOKING

1. Preheat oven to 325°F. Press garlic evenly onto all surfaces of beef Brisket Flat Half. Heat oil in large skillet over medium heat until hot. Place brisket in skillet; brown evenly. Remove brisket from skillet; season with salt and pepper.

2. Add onions to large stockpot or large baking pan. Place brisket over onions. Stir in beer and chili sauce; bring to a boil. Reduce heat; cover tightly. Continue cooking in 325°F oven 3-1/2 to 4 hours or until beef is fork-tender.

3. Meanwhile, prepare coleslaw.

4. Remove brisket; keep warm. Skim fat from cooking liquid; bring to boil. Reduce heat and simmer, uncovered, 5 minutes. Stir in wasabi paste.

5. Carve brisket diagonally across the grain into thin slices. Return beef to cooking liquid; keep warm. Divide beef and onions evenly over roll bottoms; close sandwiches. Serve remaining sauce for dipping, if desired. Serve with coleslaw.

Coleslaw. Combine ½ cup rice vinegar, 2 tablespoons peanut or vegetable oil, 2 tablespoons toasted sesame oil, 2 teaspoons minced fresh ginger and 2 teaspoons honey in large bowl. Add 1 package (16 ounces) coleslaw mix and 1 package (8 ounces) shredded red cabbage; toss to coat. Season with salt, if desired.

NUTRITION

Serv Size	Calories	Total Fat	Cholest	Sodium	Total Carb	Protein	GLUTEN FREE	ALL NATURAL	
12		14g	49mg		48g	35g	1	0	

*The % Daily Value tells you how much of a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Courtesy of BeefItsWhatsForDinner.com