

## 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

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



4.25  
Hours



12  
Servings



42 Cal



35g  
Protein

## 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		
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