



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

[illegible]

35g
Protein

[illegible]

[illegible]

[illegible]

[illegible]

2 cloves garlic, minced

1 tablespoon peanut or vegetable oil

[illegible]

1 teaspoon salt

[illegible]

1 teaspoon salt

1 teaspoon salt

1/2 teaspoon pepper

1/2 teaspoon pepper

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1/2 teaspoon pepper

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2 medium onions, each cut into 12 wedges

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[illegible]

[illegible]

1 bottle (12 ounces) beer

1 bottle (12 ounces) chili sauce

[illegible]

[illegible]

[illegible]

2 teaspoons wasabi paste

[illegible]

[illegible]

Coleslaw (recipe follows)

[illegible]

[illegible]

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3 whole wheat baguettes, cut into 10 to 12 pieces (4-1/2 to 5

[illegible]

[illegible]

[illegible]

[illegible]

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COOKING

1. Preheat oven to 325°F. Press garlic evenly onto all surfaces of beef brisket. 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. 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.

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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