

Stout-Braised Brisket with Onions

Secrets for Simple Suppers | February 2006



The slow cooker is ideal for braising a brisket while you're away. See the Slow-Cooker Variation below.

- 1 3-3½-LB. BONELESS BEEF BRISKET, TRIMMED OF EXCESS FAT
- ½ TSP. KOSHER SALT
- ½ TSP. FRESHLY GROUND BLACK PEPPER
- 1 14-OZ. CAN LOW-SODIUM BEEF BROTH
- 1 12-OZ. BOTTLE STOUT BEER (SUCH AS GUINNESS)
- 2 LARGE RED ONIONS, SLICED
- 3 SPRIGS FRESH THYME OR ½ TSP. DRIED THYME, CRUSHED
- 6 CLOVES GARLIC, MINCED, OR 2 TBSP. BOTTLED MINCED GARLIC
- 1 BAY LEAF
- 10 OZ. CREMINI OR ASSORTED WILD OR WHITE MUSHROOMS, CLEANED AND QUARTERED
- 2 TBSP. CHOPPED FRESH ITALIAN (FLAT-LEAF) PARSLEY OR CHIVES

The night before you want to cook the brisket, pat the brisket dry and season with salt and pepper. Transfer to a nonreactive 6- to 8-quart Dutch oven and add broth, beer, onions, thyme, garlic, and bay leaf. Cover tightly with a lid and refrigerate overnight. Set the brisket pot over high heat and bring to a simmer. Cover the pot and transfer to the oven. Bake in a 325° oven until the meat is very tender, 3 to 3½ hours, adding the mushrooms after 1 hour. Let cool, uncovered, for 15 minutes. Stir in parsley.

Transfer the brisket to a cutting board and slice the meat across the grain. Skim off any fat from the sauce and season with salt and pepper to taste. If desired, bring sauce in the Dutch oven to a boil. Reduce heat and simmer, uncovered, for 20 minutes or until desired consistency. Serve the meat hot with the sauce. Makes 6 to 8 servings.

VARIATIONS: You can use other liquids instead of stout. Try other types of beer, white wine, dry red wine, or broth. Two cups sliced carrots, parsnips, turnips, and/or potatoes can be added with, or substituted for, the mushrooms. One pound frozen pearl onions can be used in place of the red onions. Substitute the thyme with other fresh or dried herbs, such as oregano or rosemary. This also tastes great atop crusty bread as a sandwich or with bread, mashed potatoes, and juices (like a hot roast beef sandwich).

SLOW-COOKER VARIATION: Trim fat from meat. Season with salt and pepper. If necessary, cut brisket to fit into a 5- to 6-quart slow cooker with removable crock. Place meat in slow-cooker crock. Pour stout and broth evenly over the brisket. Top with the mushrooms, onions, thyme, garlic, and bay leaf. Cover and refrigerate overnight. Remove from refrigerator. Place crock in slow cooker. Cover and cook on low-heat setting for 10 to 12 hours or on high-heat setting for 5 to 6 hours. Carefully remove brisket from slow cooker and slice across the grain. If desired, transfer cooking liquid to a large saucepan. Bring to boiling, reduce heat, and simmer, uncovered, until desired consistency. Serve brisket with sauce.