



INGREDIENTS

- ¾ lb beef brisket
- Kosher or sea salt
- Pepper, to taste
- 1 onion, thinly sliced
- ¼ c chili sauce
- 2 Tbs brown sugar
- 1 clove garlic, minced
- 12 oz Yuengling® Porter
- 2 Tbs flour
- ½ c water

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DIRECTIONS

1. Preheat oven to 350°.
2. Trim excess fat from brisket; season meat with salt and pepper to taste. Place beef in a 9x13-inch baking dish and cover with onion slices.
3. In a bowl, combine chili sauce, brown sugar, garlic and Yuengling® Porter. Pour mixture over meat. Cover dish tightly with foil. Bake meat for 3 ½ hours. Uncover dish and bake for another 30 minutes, basting occasionally with cooking liquid. Transfer meat to a heated platter; keep warm.
4. Skim excess fat from pan liquid; strain. Add enough water to make 1 c. Pour liquid into a small saucepan. Blend flour and water; add paste to liquid; cook gravy over medium heat, stirring constantly, until thickened and bubbly.
5. Slice meat against the grain; pour about ¼ c gravy over slices. Serve remainder of gravy as a side.

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