

Belgian Ale Braised Brisket



Ingredients

- 1 4-lb. piece flat-cut beef brisket, untrimmed
- Kosher salt
- ¼ cup Dijon mustard
- ¼ cup (packed) dark brown sugar
- 1 tablespoon grated peeled ginger
- 2 tablespoons bacon fat or vegetable oil
- 2 medium yellow onions, thinly sliced
- ¼ cup all-purpose flour
- 1 bay leaf
- 1 750-ml bottle Belgian-style tripel ale
- 4 cups beef stock (click for recipe) or low-sodium chicken broth

Info

- **Prep:** -
- **Cook:** -
- **Serves:** 8
- [Source](#)

☆☆☆☆☆ from 0 votes



Rate

Directions

1. Season brisket with salt. Wrap tightly in plastic and chill at least 8 hours.
2. Let brisket sit at room temperature 1 hour.
3. Preheat oven to 400°. Combine mustard, brown sugar, and ginger in a small bowl. Unwrap brisket, place on a wire rack set inside a large rimmed baking sheet, and rub mustard mixture all over brisket. Roast until top is nicely browned, 30-40 minutes. Remove brisket from oven and reduce oven temperature to 300°.
4. Meanwhile, heat bacon fat in a large heavy ovenproof pot over medium heat. Add onions; season with salt and cook, stirring often, until deep golden brown, 8-10 minutes. Reduce heat

to medium-low, add flour, and cook, stirring often, until mixture smells nutty, about 4 minutes. Add bay leaf, ale, and stock. Bring to a simmer. Add brisket, cover, and transfer to oven. Braise, turning every 30 minutes, until fork-tender, 3-4 hours. Discard bay leaf.

5. Transfer brisket to a cutting board and let rest at least 20 minutes.
6. If braising liquid is thin, bring to a boil, reduce, and simmer, skimming surface as needed, until thick enough to coat a spoon; season with salt, if needed. Slice brisket against the grain. Serve with braising liquid.

[beef](#), [brisket](#), [mustard](#), [ginger](#), [bacon](#), [beer](#), [stock](#), [meat](#), [braised](#)

From:

<https://wiki.blessyourhe.art/> - **cookbook**

Permanent link:

https://wiki.blessyourhe.art/doku.php?id=recipes:meat:belgian_ale_braised_brisket

Last update: **2024/01/07 13:33**

