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Selections from our “Mucho Easy” Recipe Collection

Sweet and Sour Brisket

Ingredients:

- 1 5-6 lb brisket or 2 smaller pieces trimmed of fat
- 1/4 cup water
- 2 large yellow onions, cut into 1/2 inch thick slices
- 4 large celery stalks, including leaves, cut into slices 1/2 inch thick
- 1 bottle (8 oz.) chili sauce or spicy catsup
- 4 large garlic cloves, chopped
- 2 bay leaves
- 1/2 cup brown sugar
- 1/3 cup Dijon Mustard
- 1/2 cup soy sauce
- 1/4 cup red wine vinegar
- 3 tablespoons molasses
- 1 12 oz. bottle of beer

In a dutch oven or other heavy pot over medium heat, sear the meat, fat side down, for 5-10 minutes. When it begins to brown, turn and brown the other side, 5-10 minutes longer. Remove brisket from pot. Add water, onions, celery, chili sauce, garlic, bay leaves, brown sugar, mustard, soy sauce, vinegar, and molasses to the pot and stir to mix well. Return the brisket to the pot, cover and cook over medium-low heat for 3 hours. Add the beer, paprika, and potatoes. Cover and cook for 1 hour longer. Add water if necessary to keep the mixture moist.

To make in a crock pot just sear the meat as directed then place all the ingredients, except salt and pepper, in a large crockpot set on high. Cover and cook until meat is very tender, 6-8 hours.

Allow the brisket to cool in the liquid for 30 minutes, then transfer to a container. Pour the cooking liquid and potatoes into a bowl. Discard bay leaves. Let the liquid and meat cool for at least 2 hours, then skim off the fat from liquid. Return the liquid and potatoes to a heavy pot with lid and season with salt and pepper to taste.

To serve, Slice the brisket and ladle the tasty "sauce" over top.

For more “Mucho Easy” recipes, visit www.mapleleather.com/recipes