

Crock Pot

Beef Brisket

Ingredients

- 3 lbs. raw **Sinclair Family Farm** beef brisket
- 2 tbsp. light brown sugar
- 5 cloves garlic peeled and halved lengthwise
- 2 cups **Alibi Ale Works** IPA or **Guinness** beer
- 1 lb. baby potatoes
- 6 large carrots
- Chopped fresh parsley for garnish

Method

1. Place beef brisket into the slow cooker and season it with the spices.
2. Sprinkle with sugar; add garlic and pour beer around it. Cover and cook on LOW for 4 to 5 hours.
3. Remove lid and add carrots and potatoes; cover and continue to cook for 2 to 3 more hours, or until tender. Beef brisket is cooked through when internal temperature registers at 145° F. Use an instant read thermometer for accurate results.
4. Take the beef brisket out of the slow cooker and transfer to a cutting board; let stand for 15 minutes before cutting.
5. Thinly slice the brisket against the grain. Remove bay leaves and serve with carrots and potatoes and garnish with parsley.
6. If brisket is not browned on top, or if you like a bit more browning, put it under a broiler for 2 to 3 minutes, or until browned to your liking.

Adapted From Diethood

