

A recipe from

DAD'S CHILE COOKBOOK



Heat Rating:



Spicy Brisket Bake

Brisket for Thanksgiving? Why not? I think the Pilgrims probably ate venison brisket then, and this is tastier (and more succulent) ...

*1 (5 lb) flat-cut beef brisket
kosher salt and cracked black pepper
2 tsp Kashmiri (cayenne) chile powder
2-3 Tbsp peanut or oil
1 large yellow onion, sliced*

*1 cup pickled jalapeño slices
1 bottle dark brown beer
1 cup cranberry sauce
½-¾ cup sweet chilli sauce
juice from pickled jalapeños*

Heat oven to 325° F. Season meat with salt, pepper and chile powder, then sear on all sides in a large Dutch oven over high heat. Remove and set aside. Reduce heat to medium-low, add more oil if needed, and add onions. Sauté until golden, about 8-10 minutes. Add jalapeño slices and cook for 1-2 minutes, stirring constantly. Place brisket back into pot.

In a medium mixing bowl, whisk together beer, cranberry sauce and chilli sauce. Pour over brisket, cover pot and place in center of oven. Bake for 4-5 hours, checking only after the third hour to see if brisket is tender. Add pickle juice as needed to keep meat moist. Extend cooking time for up to 7 hours, until desired doneness. Don't rush, it's worth the wait! And don't cheat on the heat either, that'll just dry out the meat...

Want to have some fun with this dish? Use some zesty chutney in place of the cranberry sauce; or at least try a whole-berry sauce. I like to use sweet-hot pickled jalapeños to give a pleasant dulcet overtone...

Yield: Ten servings or so
Preparation time: 20 minutes
Cooking time: 5-7 hours

