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COFFEE BRAISED BRISKET (Serves 6-8)

- 1 med onion
(peeled and quartered, stem left intact)
- 1 lb new potatoes
(about 12, quartered)
- 1 lb med carrots
(cut into 2½" lengths)
- 2½ lbs brisket
(or 2 lbs stew meat, trimmed)
- Kosher salt and black pepper

- 1 6-oz can tomato paste
- ½ c brewed black coffee
- 2 T Worcestershire sauce
- 2 T packed light brown sugar
- 2 T chopped fresh flat leaf parsley

- Country bread (optional)

HINT: Use slow cooker liner – no clean up!

In the bottom of a 5-quart to 6-quart slow cooker, combine the onion, potatoes, and carrots. Season the beef with 1 t. salt and ¼ t. pepper, and place on top of the vegetables.

In a small bowl, whisk together the tomato paste, coffee, Worcestershire sauce, and brown sugar. Pour over the beef and vegetables.

Cover and cook on low until the beef and vegetables are tender, about 7 to 8 hours.

BRISKET:

Slice the beef across the grain and serve with the vegetables and sauce, sprinkled with parsley. Serve with bread, if desired.