

Colorado Beef Brisket

Servings : 4

Amount	Measure	Ingredient - Preparation Method
3	pounds	boneless beef brisket
1/2	teaspoon	kosher salt
2	teaspoons	olive oil
1	large	yellow onion - coarsely chopped
1	tablespoon	chile powder
12	ounces	chili sauce
12	ounces	beer
1 1/2	teaspoons	canned chipotle chile - chopped cilantro - chopped

Let brisket rest for 1 hour at room temp.

Preheat oven to 325.

Season brisket on both sides with salt.

In a large skillet, heat the oil over medium-high heat and brown the brisket for about 2 minutes on each side. Transfer to roasting pan and set aside.

Reduce the heat under skillet to medium and cook the onion for 4-5 minutes or until softened. Sprinkle the chile powder over the onion, stir to mix, and cook for 1 minute longer.

Stir in chili sauce, beer and chipotle chile, bring to a boil, and then pour the mixture over the brisket. Cover tightly and bake for 2.5 to 3 hours or until fork-tender.

Transfer brisket to cutting board.

Cut across grain into 1/4" thick slices. Arrange on platter and spoon sauce over the top. Garnish with cilantro and use the rest of the sauce for serving.