



BEER-SOAKED BRISKET SANDWICHES is excerpted from [Better Homes and Gardens Fast or Slow](#) © 2018 by Meredith Corporation. Photography © 2018 by Meredith Corporation. Reproduced by permission of Houghton Mifflin Harcourt. All rights reserved.

BEER-SOAKED BRISKET SANDWICHES

WEEKNIGHT

COMPANY

Makes 10 servings

1 3½- to 4-lb. beef brisket (flat half), fat trimmed to ¼-inch thickness

½ tsp. [salt](#)*

½ tsp. [black pepper](#)*

1 Tbsp. vegetable oil

1 12-oz. bottle wheat beer

1 medium onion, sliced

4 cloves garlic, smashed and peeled

1/4 cup Dijon-style mustard

1 Tbsp. hoisin sauce

¼ tsp. [ground cloves](#)*

1 1-lb. loaf rectangular ciabatta bread, split, toasted, and cut into 3-inch pieces

2 medium carrots, peeled and cut into ribbons

Napa cabbage

Fresh Italian parsley (optional)

**[Now That's A Mouthful](#) uses and recommends [The Spice and Tea Exchange](#)® spices and seasonings in all of its recipes.*

FAST: 1½ -HOUR COOK TIME

1. Season brisket with salt and black pepper. In a 6-qt. electric pressure cooker, use the saute setting to cook meat, half at a time, in hot oil until browned. For a stove-top cooker, cook directly in the pot over medium-high heat. Remove beef; drain off fat. Add beer, onion, and garlic to pot. Stir to scrape up any browned bits from bottom of pot. In a bowl whisk together mustard, hoisin, and cloves. Spread over top of brisket. Place brisket in cooker on top of onion mixture. Lock lid in place. Set electric cooker on high pressure to cook 1½ hours. For stove-top cooker, bring up to pressure over medium-high heat; reduce heat enough to maintain steady pressure. Cook 1½ hours. Remove from heat.
2. For both models, quickly release pressure. Carefully open lid. Transfer meat to a platter; cover to keep warm. Skim fat from cooking liquid. Strain cooking liquid through a fine-mesh sieve lined with a double layer of 100%-cotton cheesecloth. Season with additional salt and pepper. Slice beef across the grain. Top bread with beef, carrots, and cabbage. If desired, top with parsley. Serve with cooking liquid.



SLOW: 10-HOUR LOW OR 5-HOUR HIGH COOK TIME

1. Season brisket with salt and black pepper. In an extra-large skillet cook meat, half at a time, in hot oil over medium-high heat until browned. In a 6-qt. slow cooker combine beer, onion, and garlic; top with brisket. In a bowl whisk together mustard, hoisin, and cloves. Spread over top of brisket. Cover and cook on low 10 to 12 hours or high 5 to 6 hours. Transfer meat to a platter; cover to keep warm. Skim fat from cooking liquid. Strain liquid through a fine-mesh sieve lined with a double layer of 100% cotton cheesecloth. Season to taste with additional salt and pepper. Slice beef across the grain. Top bread with beef, carrots, and cabbage. If desired, top with parsley. Serve with cooking liquid.

VEGGIE RIBBONS: To make ribbons from carrots (or parsnips, zucchini, or yellow squash), draw a vegetable peeler the length of the vegetable.

PER SERVING: 427 cal., 17 g fat (6 g sat. fat), 106 mg chol., 559 mg sodium, 28 g carb., 2 g fiber, 3 g sugars, 37 g pro.



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