

# Cooking Collaborative @ HPU

## SLOW ROASTED BRISKET & CREAMY SLAW

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### BRISKET INGREDIENTS

- 6-8 lb brisket
- 1 medium onion
- 3 medium carrots
- 4 celery stalks
- 3 garlic cloves (chopped)
- 3 cups of beef stock
- 1 cup of beer (use your favorite one)
- 3-4 bay leaves
- salt & pepper

### BRISKET DIRECTIONS

- Season brisket with salt & pepper.
- Heat saute pan on medium heat.
- Place brisket in pan and sear on both sides.
- Transfer brisket to braising pan or casserole dish.
- Add all vegetables (rough chop), bay leaves, and garlic. Then add beer and beef stock.
- Cover and cook on 300 for 4-5 hours, or until preferred tenderness.
- Take brisket out of braising pan and let rest for 20-25 minutes.
- Slice or pull apart brisket for sandwiches or plate as a meal.

### CREAMY SLAW INGREDIENTS

- 2 carrots (large)
- 1 head green cabbage
- 2 tbsp of minced Spanish onion
- 3/4 cup of mayonnaise
- 2 tsp celery salt
- 1 tsp salt
- 1/2 tsp pepper
- 2 tbsp sugar
- 2 tbsp apple cider vinegar
- 2 tbsp sour cream

### CREAMY SLAW DIRECTIONS

- Cut cabbage into thin shreds. Dice carrots and onions. Place vegetables in a large mixing bowl.
- In a small bowl, mix mayonnaise, sugar, apple cider vinegar, sour cream, celery salt, salt, and pepper.
- Pour mixture over vegetables and toss.