



— AVON —
PRIME MEATS

Slow Cooked Brisket, Beer & Onions

4 lbs Brisket	1 Spanish onion, peeled and sliced
2 tbsp. Carolina Dirt rub	1 Red onion, peeled and sliced
1 tablespoon cumin	4 garlic cloves
2 bay leaves	2 cups mushrooms
1 cup wheat beer optional	
2 cups beef broth	
Salt & pepper to taste	

Rub brisket with Olive Oil, season it with Carolina Dirt Dry Rub, add coarse salt & pepper if desired.

In a skillet, sauté onions over medium heat with Olive Oil until onions are caramelized. Remove from pan. Sear brisket on both sides. Remove from searing pan and place on Slow Cooker, fatty side up. Add garlic cloves (minced), onions, mushrooms, beef broth and beer. Cover and cook on slow for 6-7 hours until brisket is fork tender. When ready, serve over rice or with your favorite potato side dish.