

PAULANER'S SLOW COOKER BIER BRISKET



INGREDIENTS:

- 1 beef brisket (about 2 - 3 lbs.)
- 1 tsp salt
- ½ tsp pepper
- 1 ½ tbsp onion powder
- 2 tsp Worcestershire sauce
- 1 12 oz. can Paulaner Munich Lager
- 1/4 C water (cold)
- 4 tsp flour

DIRECTIONS:

Rub brisket with salt and pepper. Put brisket into a slow cooker. Spread onion powder over brisket. Combine Worcestershire sauce and Paulaner Munich Lager, then pour over brisket. Place cover on slow cooker. Set to low and cook for 8-9 hours, or until tender. Remove brisket and place aside to keep warm. Move resulting sauce to a small saucepan. Combine the water and flour in a small bowl until smooth. Pour water-flour mixture into a small saucepan with sauce. Bring new mixture to a boil and cook about 2 minutes, stirring to thicken. Serve brisket with the resulting gravy.