

Brisket Steeped in Coffee and Beer

- 1 whole 5-6 lb brisket with a 1/4-inch layer of fat on top, punctured 8 times with a knife and studded with garlic
- 8 cloves of garlic
- 2-3 medium onions, sliced
- 1 c each perked coffee and beer (or enough to cover at least 1/4 of the brisket)

Brisket Rub

- 1 T kosher salt
- 1 T hot chili powder
- 2 t brown or [coconut sugar](#)
- 1 1/2 t freshly ground black pepper
- 2 t cumin

Combine all rub ingredients, then coat the brisket in the rub. Cover the brisket with onion, and let it marinate in the fridge overnight. Preheat the oven to 275F. Bring the brisket to room temperature in a roasting pan. Cook the brisket and coffee for 5 hours, basting it from time to time. Allow the brisket to cool, then refrigerate overnight. Remove the fat from the sauce, and slice the brisket across the grain before reheating it in the sauce. No worries about reheating brisket—it tastes great bathed in the scrumptious sauce. Serves 10-12.

Jittery Cook