

RASPBERRY BEER BRISKET

beef brisket
¾ cup TSG Raspberry Grilling Sauce (divided)
1 can beer
6 whole carrots, peeled
6-8 new potatoes

1. Preheat oven to 350°
2. Place brisket in a 9X13 baking pan. Place carrots and new potatoes around brisket.
3. Pour 1/2 cup TSG Raspberry Grilling Sauce and 1 can beer over top of brisket.
4. Cover and bake at 350° for 2 hours, decrease temperature to 325° and bake 1 hour.
5. Remove brisket and cool. Leave veggies in the baking pan and return to oven at 200° until ready to serve.
6. Slice the brisket against the grain when cooled; add 1/4 cup TSG Raspberry Grilling Sauce to the pan drippings. Place the brisket and sauce into baking pan with veggies to reheat.