

# Asian Chili Brisket

## Ingredients

1 3-4 Lb Brisket  
1 tbsp Vegetable Oil  
2 tbsp Brown Sugar  
2 tbsp Soy Sauce  
1/2 Cup Water  
1/4 Cup Chili Garlic Sauce  
Kimchee (Optional)

\*Chili Garlic Sauce and Kimchee are popular condiments in the Asian section of most grocers

## Directions

Heat a large stockpot with oil over medium heat until very hot. Brown all sides of the brisket. In a separate bowl, combine the brown sugar, soy sauce, water, and chili garlic sauce. Add the liquid mixture to the brisket in the stock pot and bring to a boil. Cover tightly and reduce heat to a simmer and cook for 2 1/2 to 3 hours. (Until brisket is fork tender) Remove brisket from the stock pot and skim off the fat. Reduce the remaining cooking liquid by half. Thinly slice the brisket across the grain and serve with the reduced sauce. Serve with Kimchee if desired.



**BROAD BROOK BEEF**