



# Brisket with Coffee Glaze

*adapted from Martha Stewart*

*serves 6-8*

- 3 pounds humanely raised beef brisket (first-cut)
- sea salt & freshly ground black pepper
- 2 tablespoons mild olive oil
- 1 large yellow onion, peeled and thinly sliced
- 1/2 cup freshly brewed black coffee
- 1/2 cup ketchup, preferably homemade
- 1/2 cup chile sauce
- 1/2 cup honey
- 1/3 cup Worcestershire sauce
- 2 garlic cloves, minced
- 1 tablespoon soy sauce
- 1 tablespoon Sriracha (hot chile sauce), optional

Preheat oven to 325°.

Season brisket with salt and pepper. In a large Dutch oven over high heat, warm oil. Add brisket, fat side down, and cook until well browned on both sides, 4-5 minutes each. Remove brisket to a plate and add onions, sautéing until golden. Turn off heat and replace brisket on top of onions.

In a small bowl, combine coffee, ketchup, chile sauce, honey, Worcestershire sauce, garlic, soy sauce and Sriracha, if using. Pour over brisket.

Cover and bake in oven, flipping halfway through, until meat shreds easily with a fork, 2 1/2-3 hours. Remove from oven. To serve, slice brisket against the grain, drizzle with sauce and pass the extra.