

Waitrose

Beef brisket with beer-braised onions

Ingredients

380g pack Slow Cooked Beef Brisket
1 tbsp unsalted butter
4 shallots, quartered
300ml Hobgoblin Ruby Beer
1 tbsp maple syrup
2 tsp wholegrain mustard, plus extra to serve
450g pack mashed potato
150g green beans

Method

1. Preheat the oven to 180°C, gas mark 4. Prepare the brisket according to pack instructions and cook for 30 minutes.
2. Meanwhile, heat the butter in a medium saucepan over a medium heat and, when foaming, add the shallots with a pinch of salt. Fry, stirring regularly, for 6-8 minutes until golden in places, then add the beer. Simmer for about another 15 minutes, until reduced to the consistency of a thin sauce. Stir in the maple syrup, mustard, and a good grinding of black pepper, then simmer for another minute. Add a splash of water to loosen, if needed.
3. Microwave the mashed potato and steam the green beans according to pack instructions. Serve with the sliced brisket and beer-braised shallots, with extra mustard on the side and more Hobgoblin Ruby Beer for drinking.

This recipe appeared within the November 2018 recipe card collection.
Recipe cards are free to pick up every month in Waitrose & Partners stores



Preparation time:

10 minutes

Cooking time:

30 minutes

Total time:

40 minutes

Serves: 2

Nutritional Info

Typical values per serving:

Energy	3,343kJ 799kcal
Fat	36g
Saturated Fat	17g
Carbohydrate	47g
Sugars	16g
Protein	63g
Salt	2.2g
Fibre	8.5g

[Click here for more information about health and nutrition](#)

Average user rating Based on 0 ratings

This recipe was first published in October 2018.