

Brisket Slow-Cooked in Coffee and Brown Sugar

Yield: 4 min
Total Time: 50 min

Recipe from: <https://www.recipeschoose.com/recipes/slow-cooked-italian-beef-brisket-recipe>

Ingredients:

- 1 onion medium, peeled and quartered, stem end left intact
- 1 pound new potatoes about 12
- 1 pound carrots medium, cut into 2 1/2-inch lengths
- 2 1/2 pounds beef brisket trimmed
- black pepper
- kosher salt
- 6 ounces tomato paste
- 1/2 cup coffee brewed black
- 2 tablespoons worcestershire sauce
- 2 tablespoons light brown sugar packed
- 2 tablespoons fresh flat leaf parsley chopped

Nutrition:

1. Calories: 650 calories
2. Carbohydrate: 50 grams
3. Cholesterol: 175 milligrams
4. Fat: 20 grams
5. Fiber: 9 grams
6. Protein: 65 grams
7. SaturatedFat: 9 grams
8. Sodium: 930 milligrams
9. Sugar: 21 grams

Thank you for visiting our website. Hope you enjoy Brisket Slow-Cooked in Coffee and Brown Sugar above. You can see more 17 slow cooked italian beef brisket recipe Experience flavor like never before! to get more great cooking ideas.