

Phil's Chile Braised Brisket

INGREDIENTS:

20 oz bottle chile sauce (tomato based)
5 cloves garlic
2 Anaheim chiles
1 medium white onion
1 cup + 20 oz beef stock
1 2-3lb Smith Meadows Brisket
1 pint of Smith Meadows Tomato Carrot Cream

PREPARATION:

Roast chiles. Chop chiles with onion. Pour sauce, onions, & chiles into a slow cooker/crock pot. Rinse chili bottle with 20 oz beef stock. Add this plus the 1 cup of beef stock to the crock pot. Add brisket and cook on low heat for 9-11 hours. Flip brisket every 2-3 hours.