

# Grilling with Beer Recipe

## Andy's Famous Sprecher Brisket

(Serves 10-20)

### Ingredients

#### Marinade:

- ½ cup Sprecher Pub Ale
  - 10 oz Soy Sauce
  - 1 Tbsp Liquid Smoke
  - 2 tsp Pepper
  - 2 tsp Worcestershire Sauce
  - 1 tsp Garlic Salt
  - 1 tsp Onion Salt
  - 1 tsp Celery Salt
- 5 lbs Beef Brisket

### Preparation & Grilling

Combine all marinade ingredients in large container or sealed bag. Marinate brisket overnight, turning occasionally.

Remove brisket and discard marinade.

Grill over indirect heat. Place fireproof pan under brisket and fill with ½ water and ½ Sprecher Pub Ale blend.

Steam Brisket replacing liquid as needed for 3 to 4 hours or until internal temperature reaches 170 degrees.

Remove from grill. Cover and let rest 10 to 15 minutes.

Slice and Enjoy.

Serve plain or with warmed BBQ Sauce made with Sprecher Beer.



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