Brisket Carbonnade

4 onions

3 1/2 pound beef brisket

2 Tablespoons oil

1 Tablespoon tomato paste

2 cloves garlic

1 Tablespoon flour

1 1/2 cups beer

4 springs thyme

2 bay leaves

1 Tablespoon brown sugar

1 Tablespoon cider vinegar

1 teaspoon Dijon mustard

Slice 3 onions thinly.

Chop remaining onion in food processor.

Pat beef dry with paper towels.  Season with salt and pepper.

Heat 1 Tablespoon oil in skillet until smoking.

Add beef and brown and all sides.

Remove beef from skillet and transfer to a 9x13 baking dish.

Heat 1 Tablespoon oil in skillet again.  Add sliced onions and cook until golden brown.

Stir in tomato paste and garlic.

Stir in flour and cook 2 minutes.

Stir in pureed onion and cook until thickened.

Stir in beer, thyme, bay leaves, sugar and vinegar.  Bring to a boil.

Pour over beef and cover pan with foil.

Cook 2 -3 hours at 325 or until its fork tender.  Remove from oven, let rest 1 hour before slicing.

Slice beef and skim fat from sauce.