



## PHILADELPHIA PEPPERPOT

**Servings: 12**

### Ingredients

- 3 pounds brisket, cut into 1/4-inch cubes
- 1 tablespoon kosher salt
- 1 tablespoon fresh cracked pepper
- 2 tablespoons canola oil
- 12 cups beef stock
- 1 cup soy sauce
- 10 cloves garlic, finely chopped
- 1 medium white onion, diced
- 1/4 habanero chile, stemmed, seeded and chopped
- 1 pound yuca peeled and cut into 1/4-inch cubes
- 1 cup scallions, chopped
- 1 tablespoon ground allspice, preferably freshly ground
- 1 teaspoon fresh thyme, chopped
- 2 bay leaves
- 1 pound collard greens, rinsed, chopped

### Directions

Season the brisket with 1 tablespoon kosher salt and 1 tablespoon black pepper.

Heat a large stock pot over high heat. Add the canola oil and the brisket. Sear the meat to golden brown.

Add the beef stock and soy sauce. Bring to a boil. Reduce the heat to medium and cook for 1 hour.

Add the remaining ingredients except the collard greens. Cook for 30 minutes. Add the collard greens; cook for 10 minutes.

Remove from the heat and keep hot until ready to serve.

### Side dish

Steamed Rice



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