



SPOTLIGHT RECIPE

BBQ BEEF BRISKET SANDWICH

Several types of meats are used to prepare barbecue sandwiches. Some varieties use cooked meats that are not barbecued but include barbecue sauce. Many variations, including regional variations, exist, along with diverse cooking styles, preparations and ingredients.

SERVES 6

INGREDIENTS

- 1/2 teaspoon spice, pepper, black, ground
- 1/2 teaspoon sugar, brown, light
- 1 teaspoon spice, paprika, ground
- 1/2 teaspoon spice, onion powder
- 1/2 teaspoon spice, garlic powder
- 1/4 teaspoon spice, mustard, ground, dry
- 1/8 teaspoon spice, cumin, ground
- 1/8 teaspoon spice, chili powder
- 1/2 teaspoon salt, kosher
- 3 pounds beef, brisket, boneless, raw

DIRECTIONS

Prepared hot for hot service.

Trim beef of excess fat leaving 1/4-inch on top. Rub the spice mixture all over and marinate overnight if time permits. Place fat side up in roasting pan and slow roast in a preheated 300 F degree oven until tender, about 3-4 hours.

Prepare BBQ brisket according to the recipe.

Place the barbecue sauce in a skillet on low heat. Simmer gently and then toss the meat with the sauce.

Place 8 ounces of brisket per bun.

Side dishes

Baked Beans
Jalapeno Slaw
Parmesan Truffle Fries

