

Dan Ralston's Kitchen

Texas Style Beef Brisket

Serves: 8-10

Warning! This recipe takes 3 days of marinating and 8 hours in an oven.

Please plan accordingly.

This recipe is an adaptation of Anne Lindsay Greer's cookbook, Foods of the Sun. It takes some planning but brisket is a super entertainment entrée because it can be done ahead of time, feeds a bunch and is so cheap! My brother-in-law, and I did 50 pounds of this for a July 4th party at his house. We had the whole family there (which I sometimes think is half of Knox County) plus a lot of friends. All of them loved the brisket. I serve it with flour tortillas to make fajita style rolls but you could also serve it with buns. I also serve it with black beans, sweet corn relish, Village Inn Cole Slaw, BBQ sauce made from the marinade, salsas and grilled sweet banana peppers. I have found that one recipe of the marinade is enough to marinate 2 whole briskets, double or triple it for more than two briskets.

1 whole beef brisket, trimmed of excess fat. 5-6 pounds

Marinade:

1 cup Worcestershire sauce

1 cup red wine

1 14 oz. can beef broth

2 tsp liquid smoke (or to taste — be careful not to use too much, it is strong)

Lime juice from 2 or 3 limes

4 TBS brown sugar

1 TBS salt

1 TBS black pepper

1 or 2 seeded and finely chopped jalapeno peppers (optional)

1/2 cup bottled BBQ sauce (I use KC Masterpiece Original)

Three days before you want to serve the brisket mix all the marinade ingredients together well. Use a whisk to get the BBQ sauce broken down and mixed in. Place the brisket in plastic bag or aluminum roasting pan and cover with the marinade. Tie up bag or cover roasting pan and refrigerate for 3 days turning once or twice a day. At least 8 hours

before you want serve it remove the beef from the marinade and save the marinade. Pre-heat the oven to 225 degrees. Light a charcoal or gas grill and get it as hot as you can. When your fire is super hot, grill/sear the meat until you have a nice mahogany brown to almost black crust on it. Place the meat in a roasting pan (I use aluminum ones so clean up is easier) and pour about a cup of marinade over it. Cover tightly with foil and place the pan in the middle of the oven. Roast the brisket for 8 hours. To serve the brisket I usually pour some of the liquid off of the meat and then shred it using 2 forks and then slicing the longer shreds. While the brisket is roasting put the left-over marinade in a sauce pan and carefully bring the sauce to a boil then reduce the heat and simmer until reduced by about 1/3. Taste for sweetness and spices and adjust to your taste. I say “carefully boil” because the sauce will easily boil over if not watched, I think the sugar is the reason, just make sure you watch the sauce! Sprinkle a little of the sauce over the brisket and serve the rest on the side.

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