

Beef Brisket

Ingredients

1 full 6 lbs. brisket with fat cap

12 cup Pecan wood chips

Water for soaking

12 - 15 crusty rolls with assorted mustards

Rub

½ cup Ancho chili powder (or your favourite chili powder)

2 Tbsp sweet paprika

1 Tbsp ground cumin

1 Tbsp dry mustard

1 Tbsp coarse salt

tsp ground cayenne pepper

Mop and Sauce

1 ½ cup beef stock

¾ cup ketchup

Juice of 1 fresh lemon

½ tsp chili powder

½ tsp garlic powder

½ tsp onion powder

1 tsp celery salt

Directions:

Beef Short Rib Braising

1. With a sharp knife carefully cut short ribs between the bones into individual portions.
2. Coat the short ribs with marinade and set aside in fridge for 4 hours.
3. Preheat oven to 300 degrees Fahrenheit.
4. Remove ribs from rib.
5. Place braising pot on stove. Add oil and then warm over high heat until sizzling.
6. Being mindful of the sizzling oil, carefully place the marinated short ribs in pot. Using tongs, sear all sides of meat. Once the outside of ribs are well browned, remove them from pot and set aside.
7. Reduce heat to medium. Add carrots, celery, and onions to pot until lightly browned for about 5 minutes; with a wooden spoon stir frequently to prevent burning.
8. Add tomato paste and garlic to pot. Cook and stir for an additional 3 minutes.
9. Add wine to pot, stirring and scraping bottom with wooden spoon.
10. Add remaining ingredients to pot and then bring to a boil. Once the pot has boiled, turn off heat and return meat to pot.
11. Cover pot with foil, remove from stove and place in oven.
12. Cook at 300 degrees Fahrenheit for 3 hours.
13. Take pot out of oven. Using cooking tongs, gently remove ribs from pot and set aside.
14. Allow liquid in pot to cool at room temperature for 15-20 minutes. As the liquid rests, a layer of fat will form at the top. Carefully skim layer of fat from the top.
15. Using a strainer, transfer the liquid from the braising pot to a baking or serving dish by carefully pouring it out. Thicken with cornstarch to desired thickness.
16. Turn off oven and refrigerate overnight.