

BARBECUED BEEF BRISKET

SOURCE: PRIME TIME EMERIL

Cook/Prep Time: 5-6 hours

INGREDIENTS:

Brisket:

1 5-6lb beef brisket, trimmed	3 TBS Essence or Creole Seasoning
3 1/2 tsp salt	1 TBS olive oil
4 C Barbecue Sauce (see below)	
2 C veal stock or canned low-sodium beef broth	

Emeril's Barbecue Sauce:

4 C catsup	1 C finely chopped yellow onions
1/2 C Steen's (or other) 100% pure cane syrup	
2 TBS Creole or other spicy whole-grain mustard	
1/2 C dry red wine	2 TBS fresh lemon juice
2 TBS dark brown sugar	1 TBS minced garlic
1 TBS minced jalapeños	1 TBS Worcestershire sauce
1 tsp red pepper (or other hot) sauce	1 tsp salt
1/4 tsp cayenne pepper	

DIRECTIONS:

For barbecue sauce: Combine all ingredients in large mixing bowl - stir to mix well - use immediately OR store in airtight container in refrigerator for up to 3 days

For brisket: Preheat oven to 325° F. Season brisket on both sides with Essence + 1 1/2 tsp salt. Heat oil in large heavy skillet or large roasting pan over high heat - add meat & sear, turning once, till evenly browned (about 3 minutes) - transfer to roasting pan. Combine barbecue sauce, stock & remaining 2 tsp salt in large mixing bowl & mix well - pour mixture over brisket & cover tightly with aluminum foil - bake 2 1/2 hours. Turn meat over, cover again & continue baking another 2 1/2 hours or till very tender. Let stand 15 minutes before carving - slice meat across grain & serve with pan juices spooned over each serving.

Servings: 10