



BARBECUED BEEF BRISKET

Beef brisket smoked and slow cooked in barbecue sauce turns out so tender you can cut it with a fork. Plan to smoke the meat one day, and then bake it the next day since the total amount of time required, mostly unattended, is about 14 hours. Either an indoor or outdoor smoker can be used with excellent results.

Serves 8 to 10

Dry Rub:

6 tablespoons chili powder

3 tablespoons paprika

2 tablespoons dried oregano

2 tablespoons garlic powder

1/2 teaspoon cayenne

1-1/2 teaspoons black pepper

1-1/2 teaspoons sugar

1-1/2 teaspoons dry mustard

1-1/2 teaspoons ground cloves

1-1/2 teaspoons celery seed

1-1/2 teaspoons salt

5-1/2 pounds beef brisket, trimmed

4 cups hickory or mesquite chips, soaked and drained

4 cups BLT Barbecue Sauce, (recipe follows), or storebought

Make the Dry Rub In a bowl, mix together all of the dry ingredients. Place the meat in a roasting pan and rub on all sides with the mixture. Cover and chill at least 4 hours.

Smoke the Brisket In the bottom of a stove-top smoker, arrange the hickory or mesquite chips, mounding them slightly in the center. Place the pan and rack on top, and place brisket on top of the rack. Cover tightly with the lid and place over low heat for 4 hours. For an outdoor smoker, follow manufacturer's directions.

Preheat the Oven to 325° F.

Roast the Brisket Place the brisket in a large roasting pan. Pour the Barbecue Sauce on top of the meat. Pour 2 cups of water into the pan around the meat. Cover with aluminum foil, making a tent so that it does not touch the meat. Cook for 5 to 6 hours, basting occasionally, until the brisket is tender when pierced with a fork at the thickest part.

Serve Cut the brisket into thin slices and serve hot.

Chef's Tip: The type of wood chips you add to the barbecue will make a big difference in the flavor of the meat. Hickory is the most popular wood. It has a pungent aroma typical of southern cooking. Mesquite, typical of southwestern cooking has a sweeter and more delicate aroma. The more chips you use, the more pronounced will be their flavor in the meat. Soak wood chips in water for about 30 minutes before using.

BBQ SAUCE

Makes about 5-1/2 cups

15 garlic cloves, peeled (about 1 whole head)

1 tablespoon olive oil

Salt

3 cups ketchup

3 ribs celery, chopped

1-1/2 medium size sweet onions, such as Vidalia or Bermuda, chopped

1-1/2 cups water

3/4 cup dark brown sugar

3/4 cup (1-1/2 sticks) unsalted butter

3/4 cup Worcestershire sauce

3/4 cup apple cider vinegar

3 tablespoons chili powder

1 tablespoon instant espresso powder

3/4 teaspoon cayenne pepper

3/4 teaspoon crushed red pepper flakes

3/4 teaspoon salt

3/4 teaspoon ground cloves

Preheat the Oven to 375°F.

Roast the Garlic In a small baking pan, toss the garlic cloves with the oil and a pinch of salt. Roast for 30 minutes or until very soft and beginning to brown.

Cook the Sauce Combine all of the ingredients in a large heavy saucepan. Bring to a simmer over medium heat. Cook the sauce, stirring it frequently to prevent it from scorching, for 45 minutes or until the vegetables are soft and the sauce looks dark and rich.

Blend the sauce Let cool slightly. Pour the sauce into a blender or food processor. Blend until completely smooth. Taste for seasoning.

Store Store the sauce in a jar in the refrigerator.