

# BEEF BRISKET WITH APPLE BARBECUE SAUCE

F MEDIUM

Last Modified: 01/21/2016

PREP: 4 Hrs 30 Min

COOK: 4 Hrs

OVEN: 200 & 350

BBQ

**MAKES 15 SANDWICHES**

QUA	MEASURE	INGREDIENT	PROCESS
5 ~ 7	Pounds	Beef Brisket	Trimmed

DRY RUB			
2	Tbsp	Garlic	Minced
1	Large	Yellow Onion	Thin Slivered
20	Slices	Fresh Ginger (Peeled)	Thin Sliced
1/4	Cup	Light Brown Sugar	Packed
1	Tbsp	Kosher Salt	

APPLE BBQ SAUCE			
1	Cup	Apple Sauce	
1	Cup	Ketchup (Heinz)	
1/4	Cup	Soy Sauce (Lee Kum Kee)	
1/2	Cup	Honey	
1/4	Cup	Molasses (NOT Blackstrap)	
2	Tbsp	Sweet Chili Sauce (Mae Ploy)	
1	Tbsp	Worcestershire Sauce (Lea & Perrins)	
1	Medium	Yellow Onion	Fine Chop
1	Tbsp	Garlic	Minced
1 +/-	Pinches	Kosher Salt	To Taste
1 +/-	Pinches	Fresh Ground Black Pepper	To Taste
1	Medium	Lemon	Juiced

PREPARATION	
<b>FACTOID</b>	While not difficult, the process is a tad long - The Sandwiches are fall-apart tender and delicious. This also works very well as a sliced Beef evening meal.
<b>TOOLS</b>	1) Medium Mixing Bowl 2) Dutch Oven & Lid 3) Coffee OR Spice Grinder 4) Aluminum Half Sheet Pan 5) Gravy Separator
<b>PREP</b>	<b>DRY RUB</b> 1) Mince the Garlic Cloves and set them aside. 2) Thinly Sliver the Yellow Onion and set it aside. 3) Peel and thinly slice the Ginger and set it aside. 4) Preheat the oven to 200 degrees with a rack just below the center.
<b>PREP</b>	<b>APPLE BBQ SAUCE</b> 1) Finely chop the Yellow Onion and set it aside. 2) Mince the Garlic Cloves and set them aside.

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<b>1</b>	<b>4 Hours Before:</b> Spread the Dry Rub Onions, Garlic and Ginger evenly on a parchment paper lined sheet pan and bake them uncovered at 200 degrees for 4 hours to dehydrate them.
<b>2</b>	Using a sharp knife, trim any excess fat off of the Beef Brisket, leaving a thin layer on the top.
<b>3</b>	Take the dehydrated Vegetables and place them in a spice grinder - grind until fine and move them to a medium mixing bowl. Add in the Brown Sugar and Salt and mix together well. Hand rub the Dry Rub well into all surfaces of the Beef Brisket.
<b>4</b>	In a medium mixing bowl, mix together all Apple BBQ Sauce ingredients, lastly squeezing in the fresh Lemon Juice.
<b>5</b>	Place the Brisket fat side up into the dutch oven. Lightly drizzle the Apple BBQ Sauce Mixture over the entire surface so as to dampen, but NOT wash off any of the Dry Rub.
<b>FACTOID</b>	Since we are "braising" here, the liquid in the dutch oven should ONLY come 1/3 to 1/2 way up the side of the Brisket. Discard any extra.
<b>6</b>	Raise the oven temperature to 350 degrees with a rack near the bottom. Cover and bake the Brisket for 4 hours more until fall-apart tender.
<b>7</b>	<b>IMPORTANT:</b> Remove the Brisket and place it on a cutting board tented with aluminum foil for 15 minutes to allow the meat juices to redistribute.
<b>8</b>	Meanwhile, Pour the meat juices into a gravy separator, allow the fat to separate and pour the juices back into the dutch oven, discarding the fat floating on top.
<b>9</b>	Place the Dutch Oven on the stovetop over medium heat and simmer the separated BBQ sauce until well thickened, about 30 minutes. Slice the Brisket thinly (1/8 inch thick) with a very sharp knife across the grain.
<b>SERVE</b>	Pour the now thickened Apple BBQ sauce down the center of the sliced Brisket Meat so that each slice gets a little. Serve on a crusty sandwich bread with several condiments of your choice.

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