

Brisket, East Texas Style

Recipe courtesy Chef Christopher Stonesifer
Modified by Jennie Nelson

48 oz. beef stock
2 c. water
1 cup dry red wine
1 bay leaves
2 t. whole black peppercorns
2 cloves garlic
1/8 cup kosher salt
1 (2-2.5-pound) brisket, fat cap on
BBQ sauce (see recipe below)

In a large cooking pot combine beef stock, wine, bay leaves, peppercorns, garlic and salt; over medium heat, bring to a low boil. Place brisket in boiling mixture, fat side up, and cook at a low simmer for 3 hours, or until tender. Remove brisket from pan. At this point, the meat can be refrigerated overnight.

On low, indirect heat, place on the top rack of a grill and cook for 20 minutes. Baste with BBQ sauce. Remove from grill and slice thinly. Place beef and remaining sauce in a 9x13 pan, cover and heat in 300 degree oven until meat is heated all the way through.

Jennie's BBQ Sauce

1 c. bottled BBQ sauce (I used Famous Dave's Rich & Sassy)
1/4 c. red wine vinegar
1 T. Worcestershire sauce
1 t. pureed garlic (or finely chopped clove of garlic)
1/2 t. freshly ground pepper
1/2 t. ground cumin
Dash cayenne pepper
Water

Mix BBQ sauce through cayenne pepper and add water until it reaches desired consistency. I made it so that it was about as thick as tomato juice.