



## Brisket, East Texas Style

Recipe courtesy Chef Christopher Stonesifer

Modified by Jennie Nelson

Serves approx. 4

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

3/4 cups of your favorite BBQ sauce

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 and place on the top rack of a grill or smoker and cook for 20-30. Baste with BBQ sauce. Remove from grill or smoker and let cool for 15 minutes. Slice thinly and serve.

Note from Jennie: As I'm adding this recipe to gonelsons.com, I've been boiling the brisket for almost three hours and won't grill it until morning. The total time for boiling the brisket and grill times may vary...