



KILLOFIN HOME IRISH PRODUCTS

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Peat-Smoked Beer-Braised Brisket

With St. Patrick's Day approaching, I thought we would take a classic dish such as Corned Beef Brisket, use the BBQ and peat to create a fun alternative to the boiled version. Smoking with peat not only provides heat, but it will also impart a sweet smoky flavor. Included in this recipe is a stout beer sauce for basting. Feel free to use Guinness, but we prefer a California Stout beer from Sierra Nevada Brewery.

You will need to create an indirect heat source by dumping half the coal on one side of the grill. By doing this, there should be very little coal directly under the beef brisket. We will put the brisket in the smoker for 2-3 hours to get the smoke flavor, then place it in the oven to finish.

INGREDIENTS

1 tablespoons ancho chili powder

3 tablespoons paprika

1 tablespoon ground cumin

1 tablespoon dry mustard

3 tablespoon kosher salt

4 tablespoons coarse black pepper

1 teaspoons cayenne

1 beef brisket. Find a brisket with a good marbling and an even layer of fat on the top. Feel free to use corned beef brisket but remove the salt from the spice rub.

1 box of Killofin Home Irish Peat

1 bag of Kingsford Charcoal Briquettes

Digital Meat Thermometer (with probe)

Dark Beer Mop

INSTRUCTIONS

Mix together all the spices in a small bowl. Rub the entire brisket with the spice mixture, place on a baking sheet, cover and let stand in the refrigerator for at least 1 hour or up to 6 hours.

DO AHEAD: Spice blend can be made 2 weeks ahead. Store in an air tight container at room temperature.

Remove from the refrigerator 3 hours before cooking and bring the meat to room temperature.

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Start 1 chimney can of charcoal.

When glowing dump the coals on one side and place several chunks of peat on top. Partially close the lid for 3-5 minutes and wait for the smoke.

Now, place the brisket on the grill, opposite of the coals for 2-3 hours and add a few briquettes and another piece of peat at the 1 hour mark. Place the lid on top. You can use as much peat as you would like. The more smoke the better. Spoon or brush the beer mop on the brisket every 30 minutes. Total cook time in the grill should be about two hours but you could go to three hours if desired. You cannot really over the brisket at this point.

Go ahead and turn the oven on to 300 degrees.

After approximately 2-3 hours, remove the brisket from the grill and place it into a covered foil pan. Insert the temperature probe into the meat then into the oven until you have an internal temperature of 195 degrees or the meat begins to pull apart.

You can also add a little of the mop to the pan

Once cooked, remove it from the oven and allow it to rest for at least 30 minutes.

Slice the brisket against the grain in 1/2 thick slices. Recommended accompaniments: Potato Salad, your favorite mustard, cornbread and Roasted Brussels Sprouts.

Enjoy

Recipe for Stout Beer Mop

INGREDIENTS

1 large red onion
4 cloves garlic
2 serrano chiles, chopped
2 bottles of stout beer
1/4 cup dark brown sugar
2 bay leaves
Salt and freshly ground pepper

Place all ingredients in a medium saucepan, season with salt and pepper and cook over medium heat for 15 minutes. Remove from the heat and let cool slightly. You can use a brush or spoon to apply.