



AUSTRALIAN BREWS NEWS

Beer & Brisket

presented by Australian Brews News.

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Brisket - Method

- Trim it – no big chunks of fat but you want to keep the layer of fat.
- Make dry rub (all to taste):
 - Onion powder
 - Garlic powder
 - Paprika (smoked or sweet – Pete used a blend)
 - Raw sugar
 - Salt & pepper
- Shake it on, rub it in. Sit overnight.
- Cooking time: 12 hours (depending on thickness) Almost impossible to overcook.
- Pull apart, serve on bread.

Serve with:

Lexington Redslaw

White cabbage

carrot

apple cider vinegar

ketchup/tomato sauce

salt & pepper

Method: Combine ingredients.

Refrigerate for minimum 2 hours.

BBQ Sauce (Dip)

4 cups water

1¼ cups white vinegar

cup ketchup

5 tbs brown sugar

tbs salt

2 tbs ground black pepper

2 tbs chilli flakes

½ tsp cayenne pepper

Method: Combine all ingredients over medium heat, once at boil simmer for 10mins. Serve at room temperature.