

Texas BBQ Brisket

A great recipe Polly found which really spices up any BBQ. The sauce is also delicious, so make double and keep it. In winter just leave out the BBQ stage for a delicious slow-cooked joint.

Serves: 10
Prep Time: 30 mins
Cooking Time: 6 Hours
Cuts to use: Brisket
Serve with: BBQ in summer or roasted veg.

Ingredients

- Brisket, roughly 5kg
- 500ml beef stock

For the BBQ sauce:

- 1 tbsp sunflower oil
- 1 small onion
- 3 garlic cloves
- 500ml tomato ketchup
- 100ml Worcestershire sauce
- 75ml lemon juice
- 2 tbsp brown sugar
- 1 tbsp malt vinegar
- 2 tbsp Dijon mustard
- 1 tsp crushed chilli flakes
- 1 tsp Tabasco sauce
- 1 tsp dried thyme

For the rub:

- 2 tbsp each chilli powder and mustard powder
- 1 tbsp each paprika, garlic powder, ground black pepper, caster sugar
- 1 bay leaf

Method

1. BBQ sauce – finely chop and fry the onion and garlic in the olive oil until soft. Add the remaining sauce ingredients to the pan, season and simmer for 20 minutes. Use a blender to whizz the mixture up into a smooth puree. Feel free to add more or less chilli, mustard, tabasco etc to regulate the heat (at Hoopers we like it quite spicy!).
2. Pre-heat the oven to 150°C/130°C fan/gas 2. Mix all the rub ingredients together, crushing the bay leaf. Rub the mix all over the beef and cover it in tin foil.
3. Add the beef stock and half the BBQ sauce to a roasting tin. Put the brisket in the tin and cook for 4-5 hours until it is really tender.
4. Finish the beef off on the barbeque (wait for the coals to cool – you don't want it red hot). The barbeque will char the outside of the brisket, it should take about 20 minutes. Slice and serve!

