

# Audrey's Chile BBQ Brisket

Servings : 10

Amount	Measure	Ingredient - Preparation Method
2	cups	Red Chile BBQ Sauce
1/2	cup	worcestershire sauce
1/2	cup	red wine vinegar
1/4	cup	honey
2	teaspoons	red chile powder
6	cloves	garlic
6	pounds	beef brisket

Thoroughly combine all ingredeints except brisket. Pour sauce over brisket in a glass or enamel roasting pan just large enough to hold the meat. Cover tightly and refrigerate overnight, turning occasionally. Set the oven at 200 degrees and cook for 12-14 hours.

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## Red Chile BBQ Sauce

Amount	Measure	Ingredient - Preparation Method
2	large	shallot - chopped
4	cloves	garlic - minced
2	tablespoons	olive oil
1/2	cup	tomato paste
1/4	cup	ketchup
1 1/3	cups	water
3	tablespoons	balsamic vinegar
1/3	cup	packed dark brown sugar
4	tablespoons	dijon mustard
1	tablespoon	fresh ginger - chopped
1/4	teaspoon	allspice
1/2	teaspoon	salt
1	teaspoon	pepper
1	tablespoon	chipotle chile
1	pinch	cayenne pepper

Saute shallots and garlic in olive oil in a small saucepan until tender. Add tomato paste, ketchup and water and blend well. Add all other ingredients. Simmer for 20 minutes, stirring occasionally. Refrigerate. Will keep for 1 month.

Yield: "2 cups"