

Beef Brisket with 3 Peppercorn Glaze, Steak Sauce Mayo, and Cheddar-Scrambled Eggs

Servings : 8

Amount	Measure	Ingredient - Preparation Method
3	tablespoons	canola oil
4	pounds	beef brisket - trimmed
		kosher salt and pepper
2		spanish onions - halved and thinly sliced
2	large	carrots - cut into 1" pieces
4	cloves	garlic - thinly sliced
2	bottles	porter beer
6	cups	chicken stock
2		fresh bay leaf
3		fresh thyme sprigs
3		fresh parsley sprig
2	cups	aged sherry vinegar
1 1/2	cups	granulated sugar
1	teaspoon	crushed black peppercorns
1	teaspoon	crushed green peppercorns
1	teaspoon	crushed pink peppercorns
		cheddar scrambled eggs
4	tablespoons	unsalted butter
12	large	eggs - whisked until smooth
4	ounces	aged cheddar - grated
		kosher salt and pepper
		Steak Sauce Mayo
3/4	cup	mayonnaise
6	tablespoons	molasses
3	tablespoons	ketchup
3	tablespoons	prepared horseradish - drained
2	tablespoons	dijon mustard
2	tablespoons	whole grain mustard
1	tablespoon	honey
		kosher salt and pepper

kettle BBQ chips -- crushed

8 soft hoagie rolls

Preheat oven to 350.

Heat the oil in a large Dutch oven over high heat until it begins to shimmer. Pat the meat dry on both sides with paper towels and season with salt and pepper. Sear in the oil until golden brown on both sides. Remove to baking sheet.

Add the onions and carrots to the pot and cook until soft, about 5 minutes. Add the garlic and cook for 1 minute. Add the beer and cook until reduced by half. Return the brisket to

the pot and add enough chicken stock to come halfway up the sides. Add the bay, thyme, and parsley and season with salt and pepper. Bring to a boil, cover, and transfer to the oven. Cook until fork tender, about 3 hours. Remove to a baking sheet.

While the brisket is cooking, combine the sugar and vinegar in a medium saucepan, bring to a boil, and cook until thickened and reduced to about 3/4 cup. Let cool slightly.

Preheat broiler. Brush the top of the brisket with some of the glaze, top with crushed peppercorns, and broil until the glaze bubbles.

Steak Sauce Mayo: Whisk together all ingredients, season with salt and pepper, and refrigerate for at least 1 hour.

Eggs: Melt the butter in a large, nonstick pan over medium heat. Add the eggs and cook until soft peaks form. Fold in the cheese, remove from heat and season with salt and pepper.

Sandwiches. Slice brisket across the grain. Spread Steak Sauce Mayo on the insides of the rolls. Pile brisket on top and drizzle some glaze. Top with eggs and crushed chips.