

Braised Brisket with Carolina Style BBQ Sauce

Servings : 6

Amount	Measure	Ingredient - Preparation Method
		BBQ Sauce
1/2	cup	yellow mustard
1/2	cup	unsulfured molasses
1/4	cup	cider vinegar
2	teaspoons	chile powder
1/2	teaspoon	worcestershire sauce
1/2	teaspoon	hot pepper sauce
1/4	teaspoon	freshly ground black pepper
		brisket
2	tablespoons	sugar
2	tablespoons	chile powder
2	teaspoons	smoked paprika
1 1/2	teaspoons	garlic powder
1 1/2	teaspoons	onion powder
1	teaspoon	dry mustard
1	teaspoon	ground cumin
1	teaspoon	salt
1	teaspoon	freshly ground black pepper
3	pounds	brisket
2	tablespoons	canola oil
1/2	cup	water

Preheat oven to 300.

Whisk mustard, molasses vinegar, chile powder, worcestershire, hot pepper sauce and black pepper.

Mix sugar, chile powder, paprika, garlic powder, onion powder, dry mustard, cumin, salt, and black pepper. Rub all over brisket. Let sit for 1 hour or overnight.

Heat the oil in a large Dutch oven over med-high heat. Add brisket and cook on one side until deep brown, about 8 minutes. Flip. Add water and 1/2 cup of sauce. Cover tightly, transfer to oven, and cook until tender, 2.5 to 3 hours.

Transfer pan to stovetop. Place meat on cutting board. Add remaining sauce to liquid in pan and bring to boil over med-high heat. Reduce to med-low and simmer for about 5 minutes. Slice into 1/4" slices and serve with sauce.