

# Jim Goode's BBQ Brisket

Servings : 6

Amount	Measure	Ingredient - Preparation Method
		Dry Rub
2 1/2	tablespoons	dark brown sugar
2	tablespoons	paprika
2	teaspoons	dry mustard
2	teaspoons	garlic powder
2	teaspoons	onion powder
1 1/2	teaspoons	dried basil
1	teaspoon	ground bay leaf
1	teaspoon	salt
3/4	teaspoon	ground coriander
3/4	teaspoon	ground savory
3/4	teaspoon	dried thyme
3/4	teaspoon	freshly ground black pepper
3/4	teaspoon	freshly ground white pepper
1/8	teaspoon	ground cumin
		brisket
5	pounds	first cut brisket - trimmed of excess fat
8		carrot - peeled, trimmed and halved lengthwise
		Mop
4	cups	beef stock
2		bay leaf
1	teaspoon	dried oregano
1	pound	bacon - chopped
2	tablespoons	unsalted butter
1	small	yellow onion - peeled and chopped
1	rib	celery - chopped
1/2	small	green bell pepper - cored, seeded and chopped
1	small	head garlic - cloves separated, peeled and minced
1/2	teaspoon	dry mustard
1/2	teaspoon	salt
1/2	teaspoon	freshly ground black pepper
1/2	teaspoon	freshly ground white pepper
1/4	teaspoon	cayenne pepper
		finely grated zest and juice of 2 lemons
2	tablespoons	soy sauce
2	tablespoons	white wine vinegar
1	tablespoon	olive oil
1	tablespoon	Asian sesame oil

For the rub: Combine brown sugar, paprika, dry mustard, garlic and onion powders, basil, bay leaves, salt, coriander, savory, thyme, black and white peppers, and cumin in a small bowl.

For the brisket: Set aside 2 tbsp of the dry rub, then rub remaining mixture all over brisket.

Wrap in plastic wrap and refrigerate overnight.

For the mop: Heat stock, bay leaves, and oregano in a medium pot over medium heat. Meanwhile, cook bacon in a large skillet over medium heat until fat is rendered but bacon is soft, 10-15 minutes. Transfer bacon and fat to stock. Melt butter in same skillet over medium-high heat. Add onions, celery, bell pepper, garlic, dry mustard, salt, black and white peppers, cayenne, and reserved dry tub and cook until browned, 5-7 minutes; transfer to stock. Add lemon zest and juice, soy sauce, vinegar and oils and simmer until reduced by one quarter, 30-45 minutes.

Preheat a charcoal grill. Meanwhile, preheat oven to 350. Grill brisket over medium hot coals until browned on each side, 3-5 minutes per side. Transfer brisket to a large ovenproof enameled cast-iron pot or other heavy pot with a tight fitting lid. Add carrots and mop, cover, and braise in oven until tender when pierced with the tip of a sharp pointed knife, 1.5 hours. Transfer brisket to cutting board, thinly slice across the grain, then return the brisket to pot, maintaining original shape. Cover and braise in oven, basting occasionally, until very tender; 1 hour.