

STAR OF THE NORTH

GOURMET BUTCHER

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Sticky BBQ Brisket - Serves 6

Ingredients:

2kg Beef Brisket
1 head of garlic, halved
350g brown sugar
750ml beef stock
250ml white vinegar
2tspns dried chilli flakes

BBQ Sauce:

2 cloves garlic, crushed
60ml maple syrup
45g brown sugar
2 tsp. smoked paprika
2 tbsps. Worcestershire sauce
2 cups tomato passata
1 tsp. cayenne pepper
60ml malt vinegar
2 tsp. mustard powder

Place Beef, garlic, sugar, stock, vinegar & chilli in a large heavy based saucepan over high heat & bring to boil. Reduce heat to low, cover & cook for 4 hours or until tender.
Remove the beef from cooking liquid & place in a baking dish. Discard cooking liquid.

BBQ Sauce: Place ingredients in saucepan over low heat & cook, stirring, for 2-3 minutes or until the sugar is dissolved. Increase heat to high & bring to the boil for 5 mins or until thickened.

Pour half the BBQ sauce over the beef & toss to coat, reserve the remaining BBQ sauce.
Place Beef in fridge for 1 hour to marinate.

Preheat oven 200°C. Place the beef on a baking tray & cook, brushing every 4 - 5 mins with the BBQ sauce, for 20 minutes or until dark & sticky. Slice and serve with the reserved BBQ sauce.

CURRAMBINE

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