



## Pulled Beef Brisket Recipe by Chef Dale Sniffen



Preparation time            10 minutes

Cooking time                6 hours @ 150c

### **Ingredients**

3 kg beef brisket, set to room temperature

4 tbs **Chef Dale's Meat & Chicken blend**

1/2 cup brown sugar

1/4 cup olive oil

1 jar Quality Smokey BBQ sauce

2 cups beef stock

10 long bread rolls

3 ice burg lettuce finely sliced

500gm grated Cheddar cheese

### **Method**

Pre heat oven 160. Pat dry beef brisket with kitchen paper. Rub the entire brisket with Chef Dale's Meat & Chicken blend, sugar, and olive oil. Heavily brown brisket on all sides, Meanwhile line a large roasting tray with BBQ sauce and stock. Place the browned brisket on the braising stock and cover with a baking paper then alfoil, Slowly braise for 6 hours @ 150C, removing alfoil cover for the last 30 minutes. Test brisket for texture tenderness, remove and rest before pulling shredding beef with a fork. Reduce stock and BBQ sauce in a sauce pan to a thick glaze. Pour and mix through pulled beef.

Fill bread rolls with beef topped with lettuce and cheese.