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Barbecued Beef Brisket and Smoky Beans Perfect for Feeding a Crowd

There's no better way to celebrate summer than by entertaining outdoors and embracing the smoky mouthwatering tastes of a delicious grilled feast.

Now that summer has officially greeted us, the time to spend at the cabin with family and friends is just around the corner. Whether you're entertaining at home, or on vacation – chances are you're going to have some visitors. What better way to welcome guests and impress them with your grilling skills than with our succulent Barbecued Beef Brisket and Smoky Baked Beans?

These dishes are perfect for entertaining both small and large crowds, as they tend to feed a larger amount of people. They also make great lunch leftovers the next day.

Beef brisket traditionally has a reputation as being a tougher cut of meat, but nowadays home cooks are smoking, barbecuing, roasting and slow cooking brisket to melt in your mouth perfection!

If you're looking for dishes that offer both smoky and sweet flavours, with bold tastes like paprika, cumin, and brown sugar, you'll love this twist on a Southern classic.

BARBECUED BEEF BRISKET

2 tbsp chili powder
2 tbsp ground cumin
2 tbsp smoked paprika
2 tbsp kosher salt
2 tbsp freshly ground pepper
2 tbsp granulated sugar
2 tbsp packed golden brown sugar
1 tsp cayenne pepper
4 lb (2 kg) boneless beef brisket, fat trimmed
Kosher salt*

1. To prepare rub, combine chili powder, cumin, paprika, 2 tbsp salt, pepper, sugar, brown sugar and cayenne pepper. Spread rub all over beef.
2. Place beef in an extra-large heavy zip-lock plastic bag. Seal bag and place on a tray. Refrigerate for 8 hours.
3. Remove beef from bag. Sprinkle with additional salt.
4. Sear beef on both sides over medium-high heat on natural gas barbecue, about 5 - 7 minutes per side.
5. Meanwhile, place a rack in a roasting pan or foil roasting pan and pour in 1/2 inch of water.

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6. Transfer beef to rack in pan. Cover pan with foil.
7. Turn barbecue control down to low heat or a setting that maintains a temperature of about 300°F.
8. Place pan on barbecue grid. With lid down, roast beef, rotating pan every 30 minutes and adding additional water as needed to maintain 1/2 inch in pan, for 3 1/2 - 4 hours or until tender.
9. Let stand for 5 minutes before slicing. Serves 12.

Cook's Note: Beef brisket is a cut of beef that may not be readily available at regular grocery stores. Ask your store's butcher about availability or look for it at specialty butcher shops.

SMOKY BAKED BEANS

- 6 slices bacon, chopped
- 2 cups (500 mL) chopped onions
- 1 1/2 cups (375 mL) barbecue sauce
- 1 cup (250 mL) beer
- 1/4 cup (50 mL) molasses
- 3 tbsp (40 mL) Dijon mustard
- 3 tbsp (40 mL) firmly packed brown sugar
- 2 tbsp (25 mL) Worcestershire sauce
- 1 tbsp (15 mL) soy sauce
- 2 tbsp (25 mL) finely chopped canned chipotle peppers in adobo sauce
- 4 cans (19 oz / 540 mL each) mixed beans, rinsed and drained