

## Kansas City Style Barbecued Brisket

Menu

Description:

Serving Size: 25

Categories: Smokehouse



| Cost Per Serving |      |
|------------------|------|
| \$               | 1.11 |

| Action   | Date      | Initials |
|----------|-----------|----------|
| Created: | 6/20/2013 | EA       |
| Revised: | 8/1/2013  | EA       |

| Amount               | Measure | Ingredient                   | Preparation Method | Product No.  |
|----------------------|---------|------------------------------|--------------------|--------------|
| 2                    | kg      | Beef Brisket                 |                    | 20-100000508 |
| 0.5                  | lt      | Liquid Smoke                 |                    | 20-100001268 |
| <b>Dry Rub:</b>      |         |                              |                    |              |
| 0.15                 | kg      | Brown Sugar                  |                    | 20-100001060 |
| 0.1                  | kg      | Cumin Powder                 |                    | 20-100001282 |
| 0.1                  | kg      | Chili Powder                 |                    | 20-100001276 |
| 0.1                  | kg      | Onion Powder                 |                    | 20-100011150 |
| 0.1                  | kg      | Garlic powder                |                    | 20-100011149 |
| 0.05                 | kg      | Black pepper                 | fresh ground       | 20-100001295 |
| 0.050                | kg      | Chili Flakes                 |                    | 20-100001275 |
| <b>Wet Marinade:</b> |         |                              |                    |              |
| 0.500                | lt      | Steers Barbeque sauce        |                    | 20-100001244 |
| 0.250                | lt      | Liquid Smoke                 |                    | 20-100001268 |
| 0.150                | kg      | Brown sugar                  |                    | 20-100001060 |
| 0.100                | kg      | Cumin powder                 |                    | 20-100001282 |
| 0.100                | kg      | Chili Powder                 |                    | 20-100001276 |
| 0.050                | kg      | Black pepper                 | fresh ground       | 20-100001295 |
| 0.050                | kg      | Chili Flakes                 |                    | 20-100001275 |
| 25                   | pc      | Hamburger Buns, sesame Seeds |                    | 50-100000305 |
| 0.4                  | kg      | Lettuce                      |                    | 20-100000829 |
| 1                    | kg      | Tomato                       |                    | 20-100000855 |
| 1                    | kg      | Onion                        |                    | 20-100000835 |
| 0.75                 | lt      | Dill pickle chips            |                    | 20-100001237 |
| 2                    | kg      | French Fries                 |                    | 20-100000933 |

### Method of Preparation:

#### Liquid Smoke:

- Remove excess fat from the meat and leave the deckle on.
- Toss brisket with liquid smoke and marinate overnight in a sealed container.

#### Dry Rub:

- Combine all ingredients in a small bowl and mix well.
- Remove meat from smoke marinade, coat meat with seasoning, do not overseason otherwise will be salty.
- Slow cook the meat in the Alto Sham for up to 3-4 hours. Do not overcook.
- Remove from oven and let the meat rest.

**Wet Marinade:**

- Mix all ingredients together. Warm in saucepan on low. Keep warm.
- Brush half of mixture over cooked meat after removing from oven.
- For service, slice brisket against the grain and ladle more sauce over the slices.