

Menu Du Jour

11 April 2004

Smoked Brisket
Grilled Dijon New Potatoes
Green Beans with caraway

Smoked Brisket

4 cups mesquite and hickory wood chips
or one cup BBQ'r's Delight wood pellets
1 (3 1/2-pound) brisket flat
Yellow mustard

Rub:

2 tablespoons cracked black pepper
1 tablespoon kosher salt
1 teaspoon granulated garlic
1 teaspoon granulated onion
1 teaspoon dried parsley
1 tablespoon chili powder
1 teaspoon dried oregano
1 tablespoon hot Hungarian paprika

Score fat pad on meat but do not trim. Combine rub ingredients in a small bowl. Using a pastry brush, coat brisket with yellow mustard.

Rub spice mixture evenly over meat. Using a vacuum sealer, package meat in one gallon bag and marinate, refrigerated, at least six hours or up to overnight.

At least one hour before cooking, soak wood chips in enough water to cover. Bring meat to room temperature.

Drain wood chips. For a charcoal grill, arrange medium-hot coals around a drip pan. Pour one inch of water into drip pan. Sprinkle half of the wood chips over the coals. Place meat on grill rack, fat side up, over drip pan. The grill/smoker should be about 190° F. to 200° F. Cover and smoke about one to 1 1/2 hours per pound or until meat thermometer registers 165° F. Add the remaining wood chips halfway through smoking. (If using pellets, place half of the pellets in a smoker tray or an aluminum foil packet with a few holes poked in it. Place the packet or smoker tray on the hot coals.)

For a gas grill, preheat grill using all the burners. Turn all but one burner off and reduce heat to medium-low; add wood chips or pellets to a smoker tray over the burner in use. Place brisket on cooking grate, fat side up, over drip pan and indirectly cook as above.

Remove meat from grill. Cover meat with foil; let stand for 10 minutes before carving.

Makes 4 to 6 servings

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Grilled Dijon New Potatoes



- 6 small Red Bliss potatoes about 2-inches in diameter
- 2 tablespoons Dijon-style mustard
- 3 tablespoons canola oil
- 1 green onion, finely chopped
- 1 tablespoon chopped fresh rosemary
- 2 cloves garlic, crushed
- 1 teaspoon granulated sugar
- 1 teaspoon hot Hungarian paprika
- Kosher salt and black pepper, to taste

Scrub potatoes. In a medium saucepan over medium heat, boil potatoes in salted water until barely tender, about eight to 10 minutes. Drain and cool. When cool enough to handle, slice potatoes in half.

In a medium mixing bowl, whisk together mustard, olive oil, onions, rosemary, garlic, sugar, and paprika. Add potatoes and toss to coat.

Preheat grill for medium-high direct cooking. Cook potatoes for eight to 10 minutes or until browned, turning often.

Plate Presentation: