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## Smoky Blueberry Braised Brisket

(adapted from Bon Appetit's "Beer Braised Brisket" Feb 2015)

6 garlic cloves  
2 tablespoons brown sugar  
2 tablespoons Dijon mustard  
2 tablespoons olive oil  
1 tablespoon freshly ground black pepper  
1 tablespoon ground cumin  
1 tablespoon smoked paprika  
1 teaspoon chipotle pepper  
1/4 cup kosher salt, plus more  
1 8–10-pound untrimmed flat-cut brisket  
2 onions, thinly sliced  
1 12-ounce can blueberry beer or soda  
1/2 cup Blueberry jam or preserves  
2 Tbs Balsamic Vinegar

Good crunchy dill pickles or pepperoncini  
GF Rolls, lightly toasted (such as Udi's)

Into a small bowl, crush garlic with a press, then add brown sugar, mustard, oil, black pepper, cumin, paprika, cayenne, and 1/4 cup salt. Whisk until smooth. Rub all over brisket, working into crevices. Wrap in plastic; chill 1–2 days.

Let meat sit out until room temperature, about 1 hour, then remove plastic wrapping. Preheat oven to 325°. Scatter onions in a large roasting pan and set brisket, fat side up, on top. Add beer/soda and then cover with foil. Braise until meat is very tender, 5–6 hours. *Note: Brisket can be braised 1 day ahead. Let cool; cover and chill. Reheat, covered, at 325° for 1½ hours.*

Remove from oven; heat broiler. Whisk together in a small bowl the Blueberry Jam and Balsamic Vinegar. Uncover brisket and brush with the jam/vinegar mixture. Broil brisket, uncovered, until top is browned and crisp, 5–10 minutes. Let brisket cool slightly. Remove from pan and shred or slice. Remove onions with a slotted spoon; serve with the brisket along with rolls and pickles.

## Wine Pairing Recommendation

Petit Sirah is such a great solid wine. It's delightful on it's own and lends a balance to blends that provides winning wines every time. Bogle is known for how they elegantly draw the blueberry notes out of their Petit Sirah and so we paired it with this dish. Utter perfection. The balance of flavors with the smoky rich meat and the sturdy full bodied wine can't be beat. Cheers!!