

Pricing reflects market conditions when originally created. Please re-price for accurate food cost today



*Tonight's Special is...*

## Certified Angus Beef® Barbecue Braised Beef Brisket

### *Braising is simple.*

It may sound like something only a French chef can do, but braising is an easy process that involves moist heat in a tightly covered pot with liquid. It's an ideal method for less tender cuts of beef. This recipe works well with Chuck Roast, Blade Roast, Bottom Round Roast, Shoulder Roast, Short Ribs or Brisket.

### *Braising is efficient.*

An entire meal can be cooked in a single pot. We call this technique a "one-pot wonder!" Braising is comforting food on a menu that people love and it is very profitable with minimal effort.

## *Menu Applications*

- 2 pounds Certified Angus Beef® brisket #1104E  
\$2.99/lb. \$1.50/portion
- 2 cloves garlic, minced #2213 \$0.05
- ¼ teaspoon fresh ground black pepper #34278
- ¼ lb. pearl onions, peeled #6253 \$0.72
- ¼ lb. mushrooms, quartered #2250 \$0.21
- 6 ounces chili sauce #12372 \$0.12
- ½ cup beer
- 1 tablespoon Worcestershire Sauce #4829 \$0.09
- 1 tablespoon packed dark brown sugar # 16224 0.08

## *Tonight's Savings*

Portion Cost: \$2.86  
Suggested Sell: \$12.99  
Food Cost: 22%  
Profit Dollars: \$10.13

1. Preheat oven to 350°F. Combine garlic and pepper; spread evenly over brisket.
2. Arrange onions and mushrooms over brisket. Combine chili sauce, beer, Worcestershire sauce and sugar; pour over brisket and vegetables.
3. Cover and cook 2 hours. Turn brisket over; stir onions into sauce and spoon over brisket. Cover; cook 2 hours more or until fork tender.
4. Transfer brisket to cutting board. Let rest 10 minutes before slicing thinly on the bias and across the grain.
5. Serve with Rice Pilaf #22811

