

MACKA'S BEEF BRISKET & BURNT ENDS

PREP TIME 20 MIN | COOK TIME 12 HOURS | SERVES 40

INGREDIENTS

Beef

- Macka's Black Angus Point End Brisket
- Cooking oil
- 300mls Beef Stock

Brisket Rub

- 60% Kosher salt
- 40% ground black pepper

Spritz

- 1/3 Apple cider vinegar
- 1/3 Beef Stock
- 1/3 Water

METHOD

1. Rub brisket all over with a mix of 60% kosher salt and 40% ground black pepper. Set aside for 15-30 minutes for the flavours to infuse.
2. Preheat barbeque to 135°C. Place brisket in barbeque, hood down and monitor internal temperature. Using the spritz, spray every 30-60 minutes to ensure meat remains moist and adds flavour. Cook until internal temp of 65°C.
3. Remove brisket and wrap brisket in foil (Texas crutch hold). Pour in stock, close foil and place back in barbeque to finish cooking to internal temperature of 95°C. Remove, open foil for 5 minutes to allow steam to escape, and re-wrap in foil and tea towels, place into an esky and rest for 1-2 hours.
4. Remove brisket from esky, unwrap, cut across the grain and serve
5. For the Burnt Ends, cut point into 2.5cm cubes, place on a tray and combine well with barbeque sauce. Place back on the barbeque at 140°C for ½ hour to reduce and caramelise.

MACKA'S
AUSTRALIAN BLACK ANGUS BEEF
— Est. 1884 —

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