

Sweet & Sour BBQ Brisket



FOODSERVICE

SERVING SIZE: 24

Ingredients

In This Recipe

- 1/4 cup Paprika
- 1/4 cup Salt
- 2 teaspoons Chili Powder
- 2 teaspoons Black Pepper
- 2 teaspoons Onion Powder
- 2 teaspoons Garlic Powder
- 2 teaspoons Ground Celery
- 8 pounds Brisket
- 1 liquid cup Water
- 6 cups Onion, Large Diced
- 2 1/4 cups Carrot, large Sliced
- 2 1/4 cups Celery, Large Sliced
- 1/4 cup Minced Garlic
- 3 1/2 quarts **Furmano's Diced Tomatoes**
- 2 fluid ounces Liquid Hickory Smoke
- 1 1/3 liquid cups Water
- 3/4 cup Flour
- 4 fluid ounces Apple Cider Vinegar
- 2 1/4 cups Brown Sugar

Preparation

1. Preheat oven to 250*
2. In a small container, mix Paprika, Salt, Chili Powder, Black Pepper, Onion Powder, Garlic Powder, and Ground Celery.
3. Rub Brisket with the spice mix. Make sure to cover entire surface area. Refrigerate overnight.
4. In a large oven able pot, heat Olive Oil. When oil is hot add Brisket and sear all sides. Remove from pot.
5. Add Onion, Carrot, Celery, and Garlic. Saute' until vegetables become tender.
6. Add Furmano's Diced Tomatoes to deglaze the pot.
7. Return Brisket to pot. Pour Liquid Smoke over meat, cover, and place in oven for 4 hours.
8. When done, remove brisket, mix together Flour, Water, Brown Sugar, and Cider Vinegar. Add to juice from Brisket. Heat to thicken. Serve over brisket.