



Total Locals Club

Recipes for pairing with Total Locals
Club October 2015 Selections

www.localstastingroom.com
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Bourbon and Coffee Braised Brisket with Cranberry Sauce

Servers 6. Pair with 2012 Kitfox Treasure Hunter Berserker Bordeaux Blend

Rub:

- 1 tablespoon kosher salt
- 3 teaspoons freshly ground black pepper
- 2 teaspoons smoked paprika
- 1 teaspoon ground cinnamon
- 2 teaspoons ground fennel
- 1 tablespoon ground instant coffee

Brisket:

- 1 4-5 pound flat-cut brisket, trimmed to leave ½ inch fat
- 1 tablespoon grapeseed oil
- 2 celery stalks, large diced
- 2 large carrots, large diced
- ¾ cup onion, large diced
- 4 garlic cloves, smashed
- 1 6-ounce can tomato paste
- 2 cups coffee (decaf is fine)
- 1 cup chicken stock
- 1.25 cup bourbon
- ½ cup light brown sugar, packed
- 2 tablespoons apple cider vinegar

Sauce:

- 1 cup fresh cranberries
- 2 teaspoons bourbon
- Kosher salt and black pepper to taste

To make the rub, mix all ingredients together in a small bowl.

Rub the mixture all over the brisket and cover and let chill in the refrigerator for 2-24 hours.

When ready to cook, let the meat stand at room temperature for 30-60 minutes.

Heat 1 tablespoon grapeseed oil in a large, heavy bottomed pot or dutch oven over medium heat. Add brisket, fat side down. Cook without moving for 5-7 minutes until browned and fat is rendered. Then turn the brisket over and cook the other side until browned, about 3 more minutes.

Remove and place the brisket on a plate. Then add the celery, carrots, onion and garlic. Saute until golden, about 5 minutes, making sure to scrape up all the pieces stuck to the bottom.

Add the tomato paste cook until browned. Then add the brisket back in. Pour in coffee, chicken stock, bourbon, light brown sugar and apple cider vinegar. Bring to a boil, then cover and lower to a simmer over medium low heat.

Braise until brisket is very tender to the touch but not falling apart, about 3½ to 4½ hours.

When ready, transfer the brisket to a large plate, fat side up.

Strain braising liquid into a large bowl to remove large chunks. Return the liquid to pot, bring to a simmer, add cranberries and bourbon and cook until cranberries have popped and sauce is thick, about 20 minutes. Adjust with salt and pepper to taste.

From this point, you can refrigerate the cooled brisket in the cooled sauce until ready to serve, or let brisket rest for 20 minutes, slice against the grain and serve with sauce!

