

TUNISIAN SPICE-RUBBED BEEF BRISKET WITH GORGONZOLA SLAW

PAIRED WITH 2015 ELE'RIVAGE | SERVES 8

INGREDIENTS

Tunisian Spice Blend

2 tablespoons Chili Powder
1/3 cup Dark Brown Sugar
3 tablespoons Cumin
3 tablespoons Cinnamon, *ground*
1 1/2 tablespoons Ginger, *ground*
1/4 cup freshly ground Black Pepper
1/4 cup Kosher Salt

Brisket

8 pounds Angus Beef Brisket

Gorgonzola Slaw

6 cups finely shredded Cabbage
1 medium Carrot, *shredded*
2 tablespoons Onion, *minced*
1/4 cup Granulated Sugar
1/2 teaspoon Kosher Salt
1/8 teaspoon freshly ground Black Pepper
2 tablespoons Milk, *whole*
1/2 cup Mayonnaise
1/4 cup Buttermilk
1 1/2 tablespoons White Vinegar
2 1/2 tablespoons Lemon Juice
1/2 cup Gorgonzola Cheese, *crumbled*

METHOD

1. At least two days before cooking, trim excess fat away from brisket leaving a 1/4" covering of fat then score the outer surface of the meat 1/2" deep in criss-cross pattern.
2. In a medium bowl, combine the spice blend ingredients very well.
3. Rub 1/2 of the seasoning mixture onto the entire surface of the brisket (for an 8 pound brisket, which would not be a whole brisket) and into all the scored marks, as well. Store the remaining rub in an airtight container. If you cook an entire brisket (up to 18 pounds) use the entire batch of rub to season.
4. Wrap the brisket tightly in plastic wrap and place in a baking dish (to catch any juices) and refrigerate for at least 2 days but up to 4 days.
5. When preparing to cook the brisket, prepare an off-set fire in a grill or wood-fired oven or pre-heat a smoker. The fire can be hotter to start, but should be maintained around 225°F.
6. Remove the brisket from the refrigerator and allow to rest at room temperature for up to 2 hours before cooking.
7. Place the brisket on a baking tray (catches the delicious juice) and cook uncovered for 5-6 hours. Cover the brisket in butcher's paper or wrap in parchment then foil and continue cooking for another 6-7 hours.
8. Remove the brisket from the oven, grill or smoker and allow to rest (wrapped) for an additional 2 hours. This allows the cooking juices to be retained in the meat...do not skip this step!
9. Meanwhile, prepare the slaw by combining the cabbage, carrot and onion in a large bowl.
10. In a smaller, separate bowl, combine the sugar, salt, pepper, milk, mayonnaise, buttermilk, white vinegar, lemon juice and cheese. Mix until well combined and cheese crumbles become a bit smaller and flavors the dressing.
11. Mix the dressing into the cabbage mixture and refrigerate for 2 hours before serving.
12. To serve, slice the brisket in 1/4" slices and serve on a platter on a bed of the coleslaw.