

Molasses Braised Brisket (12 - 15 people)

Ingredients:

- 1 ea. beef brisket, marinated
- ½ pint molasses
- 1 ½ c. brown sugar
- 1 ea. fennel bulb, ground
- 1 ea. onion, ground
- ¼ c. fresh ginger, ground
- 2 c. pineapple, fresh, ground
- 2 pints pineapple juice
- 1 Tbsp. salt
- 1.5 Tbsp. black pepper
- 1 c. parsley, chopped
- ¼ c. fresh thyme, chopped

Homemade Ketchup Ingredients:

- 5 ea. tomatoes, peeled and seeded
- ¼ c. sugar
- 1 tsp. Worcester sauce
- 3 tsp. onion powder
- 2 tsp. paprika
- ½ tsp. black pepper
- ¼ tsp. salt
- ½ tsp. dry mustard
- ½ tsp. ginger, ground

Preparation:

Mix all ingredients together for the marinade. Rub into the brisket. Marinated and cover tightly for 4 days. Roast the brisket covered tightly with the marinade till fork tender about 6 hours.

Preparation:

Using a blender, puree all ingredients together and chill.



DAVE ZINKLER
ParenteBeard LLC