

## Cedar River Farms® BBQ Beef Brisket Sandwich with Fried Pickles, Cole Slaw and Potato Salad

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### Beef Brisket Ingredients:

One whole Cedar River Farms beef brisket 10-13 lbs., trim fat cap down to ¼"  
4 tbsp. McCormick's Mesquite or similar barbecue rub (available in most supermarkets)  
8-10 rolls

### Directions:

Season brisket generously with barbecue rub mix. Wrap tightly with several layers of plastic wrap and refrigerate for at least six hours or overnight. Preheat oven to 225 degrees F. Place unwrapped brisket on a rack in a roasting pan. Put a half inch of water in bottom of pan. Cover tightly with foil, and place in preheated oven to cook for 10-12 hours until tender. Remove from oven, allow brisket to cool and juices settle into the meat. Unwrap, slice thinly and warm individual 6 oz. portions in a sauté pan with about 4 oz. of barbecue sauce and 1 tsp. butter. When brisket and sauce are hot arrange on rolls, and top with warm fried pickles. Accompany with a vinegar based coleslaw and potato salad. Serves 8-10 comfortably.





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### BBQ Sauce:

1/3 Cup canola oil	1 tsp. smoked paprika
6-8 cloves garlic, minced	1/4 tsp. ground allspice
1 lg. onion, minced	1/4 tsp. ground clove
1 green bell pepper, minced	1 cup dark brown sugar
2 tbsp. kosher or smoked salt	2 cups ketchup
3 tbsp. chili powder	2 cups water
2 pcs. pequin chilies, crushed (available at Penzey's spices online)	1/2 cup molasses
1 tbsp. fresh milled black pepper	1/2 cup French's yellow deli mustard
	1/2 cup cider vinegar
	1 tsp. Tabasco hot sauce
	1/2 cup apricot preserves

### BBQ Sauce Directions:

Combine all ingredients in a non-reactive pot and cook, stirring occasionally, over low heat for 1-2 hours until thick sauce consistency. Cool.



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### Fried Pickles:

- 1 16 oz. jar dill pickle chips
- 1 egg
- ¼ cup buttermilk
- 1 cup all-purpose flour
- 2 tsp. Lawry's seasoned salt
- 1 tsp. dry mustard
- ¼ tsp. freshly milled black pepper
- ⅛ tsp. cayenne pepper
- 2 cups Panko bread crumbs
- 1 quart canola/vegetable oil for frying

### Fried Pickles Directions:

Heat fat in a casserole to 350 degrees F. Drain pickles, and pat dry with towels. Mix egg and buttermilk. Combine flour and spices. Dredge pickle chips in seasoned flour mix, dip in egg wash, toss with panko bread crumbs and lay out on sheet pan. Fry pickles in hot oil until golden brown and drain on towels.



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### Vinegar Cole Slaw:

- ½ head green cabbage
- ⅛ head red cabbage
- 2 carrots, coarse grated or julienne
- 1 bell pepper (any color) julienne

### Dressing:

- 1 cup olive oil
- ½ cup red wine vinegar
- 4 tbsp. sugar
- 2 cloves garlic mashed or put thru a garlic press
- ½ sm. onion, minced
- 1 tsp. Dijon mustard
- ⅛ tsp. celery seed
- Juice of half a lemon
- Salt, freshly milled black pepper

### Directions:

Combine all vegetables in a bowl and mix well. Whisk all ingredients for the dressing together in a bowl and pour over vegetables. Mix well. Serves six.



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### Potato Salad:

- 6 russet potatoes diced into bite-size cubes – skin on.
- 3 cups of shredded cheddar cheese (more or less to taste)
- 1 lb. of bacon diced, pan fried and drained
- 1 bunch of green onions or chives sliced to desired size
- 1 cup melted butter
- 2 cups sour cream (more or less to taste and desired creaminess)

### Directions:

Lightly coat diced potatoes in olive oil coarse salt and pepper. Pan roast in oven at 400 degrees F until fork tender. Mix all ingredients together in large serving bowl and serve cold. Serves 10.

