



BIG RED



RECIPE OF THE WEEK

PRESENTED BY  **Albertsons**  **SAFEWAY**

Ingredients:

- 1 4 lb. brisket
- 1 pkg McCormick Grill Mates Smokin' Texas BBQ Rub
- Gallon sized Ziploc Bag
- 1 pkg corn on the cob
- 2 oz unsalted butter, softened
- 1 avocado, lightly mashed
- 1/2 tsp lime zest
- 1 1/2 tsp freshly squeezed lime juice
- 1/2 tsp McCormick Chili Powder
- Dash of McCormick Cayenne Pepper
- McCormick Salt and Black Pepper to taste
- wax paper - optional

SMOKIN' BEEF BRISKET AND GRILLED CORN WITH AVOCADO BUTTER

Servings: 10 | Preparation Time: 40 minutes | Cook Time: 3 hrs 30 mins

Preparation

1. The night before, season brisket with McCormick Grill Mates Smokin' Texas BBQ, and place in a Ziploc bag. Refrigerate overnight.
2. Prepare grill for indirect medium-low heat (275-300 degrees F). Preheat grill by turning on all burners to high. Turn burner on 1 side to medium-high. Turn off burner(s) on other side. Place covered beef in pan on unlit side of grill. Close grill.
3. Grill 2 1/2 to 3 hr. or until internal temperature of thickest part of the brisket is 180-185 degrees F. Carefully remove pan from grill.
4. Return brisket to grill placing it directly on unlit side. Cook 30 min. longer or until brisket forms a crust and internal temperature is 200 degrees F.
5. Remove brisket from grill let stand 20 min.. Slice thinly, against the grain, and serve with warm pan juices.

Avocado Butter:

1. In a small bowl, add butter, avocado, lime zest, lime juice, chili powder, and cayenne pepper. Season to taste with salt and black pepper. Blend with a hand mixer until just combined. Place bowl in refrigerator until needed. Or, put mixture onto a piece of waxed paper and roll into a cylinder. Freeze for 1 hour. Slice and use on corn.

To prepare corn:

1. Remove corn from package, and clean some of the silk strands from cobs, leaving the husks attached. In a large bowl of cold water, soak corn for 15 min. before grilling.
2. After removing brisket, turn all burners of grill to medium-high. Place corn on grill, corn side down, for about 4 min.. Turn corn cobs to husk side. Spread avocado butter on corn and close lid. Grill additional 6-9 min. until desired doneness.



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RECIPE CONTINUED

Grilling Tips

The brisket is the toughest cut on the steer and it contains a ton of connective tissue. This means that a brisket needs to be cooked at a relatively low temperature for a long period of time ("low-n-slow"). To aid in the breakdown of the connective tissue we will also use a braise. This helps us get a perfectly tender, juicy and flavorful brisket.

- To further ensure a tender product you can use a needle tenderizer.
- When slicing the brisket it's critical to cut across the grain (not with it) in slices no thicker than 1/4 inch (the width of a No. 2 pencil).
- Cooked brisket can be held for up to two or more hr. when wrapped in a double-layer of heavy-duty foil and then wrapped in two large towels for insulation. In fact, the longer you hold brisket, the better it gets.
- Don't waste the foil liquid! Drizzle it over the brisket slices before serving.
- Leftover brisket makes the best breakfast burritos that you'll ever eat. It's also great for chili.
- Soak your corn in cold water before you grill - this allows them to cook and steam simultaneously on the grill!

