

Recipes

By
Delaware

FULL MEAL RECIPE FEATURING TEXAS-STYLE SMOKED BRISKET BURGERS

SALAD COURSE: TEXAS BBQ COLESLAW

INGREDIENTS:

4 cups green cabbage, shredded
1 cup carrots, shredded
1/2 cup red onion, thinly sliced
1 cup mayonnaise
2 tablespoons apple cider vinegar
1 tablespoon sugar
1 teaspoon smoked paprika
Salt and pepper to taste

PREPARATION:

In a large bowl, combine the cabbage, carrots, and red onion.
In a separate bowl, whisk together the mayonnaise, apple cider vinegar, sugar, smoked paprika, salt, and pepper.
Pour the dressing over the cabbage mixture and toss until well combined.

PRESENTATION:

Serve the coleslaw in a chilled bowl, garnished with a sprinkle of smoked paprika on top.

ENTREE: TEXAS-STYLE SMOKED BRISKET BURGERS

INGREDIENTS:

1 lb smoked brisket, finely chopped
1/2 lb ground beef
1/4 cup BBQ sauce
1 tablespoon Worcestershire sauce
1 teaspoon garlic powder
Salt and pepper to taste
4 burger buns
Sliced cheddar cheese
Pickles and onion for topping

Preparation:

In a bowl, mix the chopped brisket, ground beef, BBQ sauce, Worcestershire sauce, garlic powder, salt, and pepper until well combined.

Form the mixture into 4 patties.

Preheat a grill or skillet over medium-high heat. Cook the patties for about 5-6 minutes on each side, or until cooked through.

During the last minute of cooking, place a slice of cheddar cheese on each patty to melt.

PRESENTATION:

Serve the burgers on toasted buns, topped with pickles and onions. Add a side of coleslaw for a complete meal.

SUGGESTED SIDE DISHES 1. GRILLED CORN ON THE COB

INGREDIENTS:

4 ears of corn, husked

1/4 cup butter, melted

Salt and pepper to taste

PREPARATION:

Preheat the grill to medium heat.

Brush the corn with melted butter and season with salt and pepper.

Grill the corn for about 10-15 minutes, turning occasionally, until tender and slightly charred.

PRESENTATION:

Serve the corn on a platter, drizzled with additional melted butter and sprinkled with fresh herbs if desired.

2. BAKED BEANS

INGREDIENTS:

2 cans (15 oz each) baked beans

1/2 cup BBQ sauce

1/4 cup brown sugar

1/2 onion, diced

1 teaspoon mustard

PREPARATION:

Preheat the oven to 350°F (175°C).

In a baking dish, combine the baked beans, BBQ sauce, brown sugar, diced onion, and mustard.

Bake for 30 minutes until bubbly.

PRESENTATION:

Serve the baked beans in a rustic bowl, garnished with chopped parsley.

Dessert: Texas Sheet Cake

INGREDIENTS:

1 cup unsalted butter

1 cup water

2 cups all-purpose flour

2 cups sugar

1/2 cup cocoa powder

1 teaspoon baking soda

1/2 teaspoon salt

1 cup buttermilk

2 large eggs

1 teaspoon vanilla extract

PREPARATION:

Preheat the oven to 350°F (175°C). Grease a large baking sheet.

In a saucepan, melt the butter and water together. Bring to a boil.

In a large bowl, combine flour, sugar, cocoa powder, baking soda, and salt. Add the boiling butter mixture, buttermilk, eggs, and vanilla. Mix until smooth.

Pour the batter into the prepared baking sheet and bake for 20-25 minutes.

PRESENTATION:

Once cooled, frost with chocolate icing and cut into squares for serving.

WINE PAIRING SUGGESTION:

Kaiken Ultra Malbec Red Wine pairs beautifully with this meal, complementing the smoky flavors of the brisket and the richness of the BBQ sauce.