

BOURBON AND MUSTARD BRAISED BRISKET



Total Time
360 MIN.

Serving Size
1 PORTION

Difficulty
EASY

This melt-in-your-mouth bourbon braised brisket makes anyone feel like a barbecue king.

Yields
8

INGREDIENTS

WEIGHT

MEASURE

kosher salt	4 tsp	20 mL
pepper	2 tsp	10 mL
smoked paprika	1 tsp	5 mL
dried thyme	1 tsp	5 mL
flat-cut boneless brisket (3 lb 4 oz/1.5 kg cooked)	1 (6 lb)	1 (2.73 kg)
canola oil	1/4 cup	60 mL
onions, quartered		
carrots, cut into chunks		
stalks celery, cut into chunks		
bourbon	1 cup	250 mL
Campbell's® Signature Sautéed Mushroom and Onion Bisque	1 pouch (4 lb)	1 pouch (1.81 kg/4 lb)
beef broth	2 cups	500 mL
honey	1/4 cup	60 mL
grainy Dijon mustard	1/4 cup	60 mL
honey	3/4 cup	175 mL
grainy Dijon mustard	1/4 cup	60 mL
bourbon	2 tbsp	30 mL



Tip

- Also delicious as a sandwich on toasted ciabatta bread with caramelized onions and aged white Cheddar cheese.
- Serve with pickled vegetables and creamy grits or horseradish mashed potatoes.

Tips:



INSTRUCTIONS

1. Preheat oven to 325°F (160°C). Stir together salt, pepper, paprika and thyme; rub all over brisket. Heat oil in large ovenproof pan set over medium-high heat; sear brisket, turning halfway through, for about 10 minutes or until well browned. Remove from pan; set aside. Add onions, carrots and celery to same pan; cook for 3 to 5 minutes or until tender.
2. Deglaze with bourbon. Stir in soup, broth, honey and mustard; bring to simmer. Return brisket to pan; cover and transfer to oven. Braise for 5 to 6 hours or until tender but still holds shape.
3. Remove brisket from pan; transfer to cutting board and tent with foil. Let cool completely. Cut into 6 oz (175 g) portions. Meanwhile, strain braising liquid into separate saucepan; discard solids. Simmer for 12 to 15 minutes or until reduced by half. Brisket and sauce can be refrigerated for up to 2 days.
4. Whisk together honey, mustard and bourbon. Set aside for service.

Serving:

Brush 2 tbsp (30 mL) glaze over 1 portion of brisket. Broil for 2 to 3 minutes or until caramelized and heated through. Slice and top with 1/4 cup (60 mL) warm sauce.