



Recipes

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Beef Brisket

Serves 1

Ingredients:

- 3 Tbsp. Cajun Seasoning
- 6 Tbsp. Light Brown Sugar
- 4.3 lbs. Brisket , Flat Cut
- 2/3 cup BBQ Sauce
- 2/3 cup Coca Cola
- 2 each Pork Hocks , smoked

Directions:

1. Spread rub of Cajun seasoning and light brown sugar over entire brisket. Cover and refrigerate overnight.
2. Place in half hotel pan. Add smoked pork hocks, BBQ sauce and Coca Cola.
3. Cover tightly and cook in 250 degree oven approximately 8 hours, turning meat once.
4. Cool slightly.
5. Shred and hold warm for service.