



Oven-Roasted Beef Brisket with Coffee Rub

Yield: 1 Quart

Ingredients

2 Tablespoons Ground Coffee

1 Tablespoon Kosher Salt

1 Tablespoon Brown Sugar

1 Teaspoon Ground Black Pepper

1 Teaspoon Granulated Garlic

1 Teaspoon Granulated Onion

Beef Brisket (4 To 5 Pounds), Preferably with a Layer of Fat about ¼-Inch Thick on Top

2 Cups Beef Stock

Method

- 1) Make the spice rub: In a small bowl, combine the coffee grounds, salt, brown sugar and spices.
- 2) Place brisket in a roasting pan and sprinkle both sides with the spice rub, using about 3 tablespoons per side. Rub mixture evenly onto beef. (Note: You may cook the brisket right away, but it is best if you allow the brisket to absorb the flavors of the spice rub for a minimum of 4 hours, or up to one day in advance.)
- 3) Preheat oven to 350°. Place roasting pan in oven and roast brisket uncovered, fat side up, 45 minutes.
- 4) Add beef stock so it covers about ½ inch of the brisket. Cover roasting pan tightly, and lower oven temperature to 250°.
- 5) Continue to roast brisket until fork-tender, 2 to 3 hours, until internal temperature reaches 180 to 185 degrees. Cooking time will vary depending on size of the brisket.
- 6) Once tender, allow brisket to rest about 10 minutes. Cut thin slices across the grain and serve with barbecue sauce.

Terra Firma Barbecue Sauce



Yield: 1 Quart

Ingredients

- 1 Tablespoon Canola Oil
- ½ Cup Finely Diced Red Onion
- 1 Clove Fresh Garlic, Minced
- ¼ Cup Packed Brown Sugar
- 2 Tablespoons Honey
- 2 Tablespoons Worcestershire Sauce
- ¼ Cup Balsamic Vinegar
- ¼ Cup Orange Juice
- 1 Cup Strong Coffee, Freshly Brewed
- 1 Teaspoon Grated Fresh Ginger
- 1 Teaspoon Old Bay Seasoning
- ½ Teaspoon Cayenne Pepper
- 2 Tablespoon Apple Cider Vinegar
- 2 ½ Cups Ketchup

Method

- 1) Heat oil in a heavy-bottom sauce pot (non-aluminum) over medium-high heat.
- 2) Add onions and sauté until translucent, about 4 to 5 minutes. Add garlic and sauté one minute more.
- 3) Add brown sugar, honey, Worcestershire sauce, balsamic vinegar and orange juice.
- 4) Cook until mixture is reduced by half.
- 5) Add remaining ingredients and simmer 1 hour over low heat.



Kettle Corn Grits with White Cheddar Cheese

Yield: 4 Servings

Ingredients

2 Cups Kettle Corn, Prepared

¼ Pound Unsalted Butter

2 Cups Whole Milk

½ Cup White Cheddar Cheese, Grated

Kosher Salt and Black Pepper to Taste

Method

- 1) Place the butter, milk, and kettle corn in a saucepan over low heat. Bring to a simmer.
- 2) Stir until kettle corn has absorbed the milk and butter, and the kettle corn is tender, approximately 10 minutes.
- 3) Remove the mixture from the heat and allow to cool slightly. Using a rubber scraper or wooden spoon, press the mixture through a strainer into a clean sauce pan.
- 4) Add cheese and stir until mixture is smooth. Season with salt and pepper as needed.