

## SW Brisket with Pickled Cabbage

<http://butcherblockco.com/blog/st-patricks-day/>

*Recipes courtesy of Chef J Whiting*

### Southwestern Brisket:

- 3-4 lb. brisket
- 1 TBS kosher salt
- 1 TBS ground black pepper
- 1 TBS ground mustard
- 1 TBS brown sugar
- 1 tsp ground ginger
- 1 tsp ground cinnamon
- 1 tsp ground coriander
- 1 tsp ground cumin

Heat your oven or BBQ to 175.

Combine all spices and mix well. Evenly coat the brisket with the spice rub.

Wrap the brisket tightly in several layers of plastic wrap. Then aluminum foil. Place it in a deep roasting pan to catch any juices that might escape.

Roast the wrapped beef for 6 hours.

Remove it from the heat and let it sit, while still wrapped up, for at least 30 minutes.

Get your oven or BBQ up to 375.

Unwrap the brisket carefully. Save the juices!

Place the brisket back in the roasting pan and pour the liquid over it.

Roast at 375 for 20 minutes, flipping it over every 5 minutes.

Remove from the heat and let it sit in a warm place for another 15 minutes before slicing.

A little spicy mustard or prepared horseradish will put this over the top!

### Quick Pickled Cabbage:

- ½ head of cabbage (green or purple), thinly sliced and washed
- 2 qts. water
- 1 cup red wine vinegar
- 2 TBS kosher salt
- 1 TBS whole coriander
- 1 tsp ground black pepper
- 1 tsp ground ginger
- 3-4 bay leaves
- 2-3 whole cloves

For this recipe you will need a very clean, heat proof container that can be sealed, leaving little to no room for air. I have found that the big pickle jar (the one on the bottom shelf at the super market) is the perfect size.

Combine all of the ingredients except for the cabbage and vinegar in a large pot and bring to a simmer.

Cook until the salt has dissolved.

Pack half of the cabbage into the jar and pour the liquid over until it is just covered. Do your best to get about half of the spices in.

Pack the remaining cabbage in and pour the rest of the liquid over. If there is still a little room on top you can press more cabbage in or add more simmering water. You want it to come just about to the rim.

Cover the top of the jar with a few layers of plastic wrap and then screw the lid on tightly. The plastic will help to form an airtight seal.

Let the jar sit at room temperature until it has cooled. It can sit out overnight. Refrigerate after opening.