

**Recipe Name:** Beef Brisket Sandwiches with Barbeque Sauce

**Recipe Category:** Dinner Entrée

**Portion Size:** 1 sandwich

**Ingredients:** Yields: 50 servings

Ingredients	Notes:
17 -20 pounds AP Boneless Brisket	Trim all visible fat.
50 ciabatta sandwich rolls	
1 1/3 cup chili powder	
1 1/3 cup salt	
2/3 cup garlic powder	
2/3 cup onion powder	
2/3 cup ground black pepper	
1 cup brown sugar	
1 cup olive oil	
3 quarts beef broth	
¼ cup Worcestershire sauce	
<b>Barbeque Sauce:</b>	
1 cup butter	
4 medium red onions	Washed, trimmed, peeled and minced.
18 gloves garlic, minced	Washed, trimmed, peeled and minced
1 gallon tomato sauce	
2 quarts ketchup	
3 cups light brown sugar	
2 cups white wine vinegar	
2 tablespoon dry mustard powder	
1 teaspoon cayenne pepper	
1 tablespoon kosher salt	

**Directions:**

Steps:	Directions:	Critical Control Point /Quality Assurance
1	Make dry rub by combining, chili powder, salt, garlic, onion powder, black pepper, and sugar.	
2	Season the raw brisket by generously rubbing both sides with the rub. Place in roasting pans, and cover. Let rest in refrigerator for 1 hour or overnight.	
3	Heat oil in large pan over medium heat. Sear the brisket, fat side down, until caramelized and browned. Turn and cook other side until brown.	
4	Preheat oven to 325 degrees F. In a saucepan, heat butter over medium heat. Add onions and garlic and cook until tender. Stir in the tomato sauce, ketchup, sugar, vinegar, mustard, cayenne pepper and salt. Bring to boil, reduce to a simmer and cook for 45 minutes.	
5	In baking dishes, add Worcestershire sauce, chicken broth, and BBQ sauce. Stir to combine. Add brisket and baste to cover. Cover and bake for 2 ½- 3 hours. Basting every 30 minutes.	Cook until internal temperature reaches 185 F degrees for 15 seconds (to be tender)
6	Trim fat. To serve thinly slice brisket across the grain at a slight diagonal. Serve brisket on rolls. Top with sauce.	

**Time Temperature Sensitive food.** Food safety Standards: hold food for service at an internal temperature above 140° F. Do not mix old product with new. Cool leftover product quickly (within 4 hours) to below 41° F. Follow proper cooling procedures. Store leftovers in a tightly sealed, labeled and dated container. Use leftover within 72 hours if stored in refrigerator or 30 days if stored in the freezer. Reheat leftover product quickly (within 2 hours) to 165 degrees F for 15 seconds. Reheat left over product only once; discard if not used. Cold holding at 41 °F or colder or using time alone (less than four hours). Always wash hands and wash and sanitize counter tops utensils and containers between steps when working with raw meat.

**Texture Modified Diets:**

**Soft & Bite Size:** (aka Bite size) **Food particle size ½ inch (~width of standard fork)** Food must be moist. Cut foods with a knife to a ½” particle size after cooking. Moisten with sauce as needed.

**Chopped: Food particle size ¼ inch (~ ½ width of standard fork)** Food must be moist. Chop foods with a knife to 1/4" particle size after cooking. Moisten with sauce as needed.

**Minced and Moist:**(aka Minced/Mechanical Soft/Ground) **Food particle size 1/8 inch (fits through prongs of standard fork)** Food must be moist. Use a food processor to grind food particles into 1/8 inch after cooking. Moisten with broth as needed.

**Pureed: Smooth and cohesive.** Use a food processor to puree to a smooth consistency. Foods are processed by grinding and then pureeing them. May add broth or sauce to puree. Do not add too much liquid. Puree should still hold its shape. Must not be firm or sticky. Puree foods while still hot. Appearance should be smooth like pudding. Serve ½ c. puree meat and puree roll separately.

**Therapeutic Modified Diets:**

**Lowfat:** Serve lean roast beef.

**Diabetic/No added Sugar/No Conc. Sweets/Calorie Controlled:** No changes needed

**Bland/Anti Reflux:** Serve brisket season with salt only.

**Liberal House Renal:** Omit salt, tomato sauce, ketchup, Worcestershire sauce, and use SF broth and SF butter.

**No Added Salt:** No changes

**2 Gram Sodium:** omit salt, Worcestershire sauce and use SF broth and SF butter.

**Gluten Free:** Use gluten free beef broth. Prepare separately to prevent cross contamination.

Allergy Alerts: When an "X" is present, this indicates the allergen is present. Always read all food labels to ensure allergens are not present.

Wheat	Milk	Eggs	Fish Shellfish	Soy	Peanuts/Nuts	Other
X			X			

Key: SF= Salt Free D= Diet or Sugarfree LF = Lowfat FF = Fat Free GF = Gluten Free