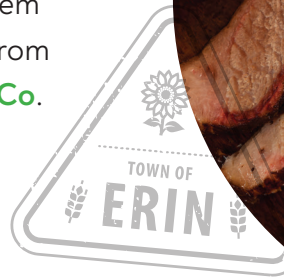


Smoky Honey-Mustard Beef Brisket

 12 servings  Marinate ahead 24 hours

Wine pairing: Carretto
Cabernet Merlot from
Pillitteri Estates Winery

Beer pairing: Tandem
Dark Black Lager from
Brothers Brewing Co.



2 heads garlic from

Coyote Hollow Farms

1 large onion, sliced from

Mel Bailey Garden Products

1 can (355 mL) root beer

¼ cup (50 mL) Worcestershire sauce

¼ cup (50 mL) cider from

Heartwood Farm and Cidery

¼ cup (50 mL) packed brown sugar

¼ cup (50 mL) liquid honey from

Cedar Valley Honey or
Chickadee Hill Farm

1 tbsp (15 mL) dry mustard

1 tsp (5 mL) pepper

½ tsp (2 mL) salt

4 lb (1.81 kg) Beef Pot Roast

or Bale Roast from **4th Line
Cattle Co.** or **Calehill Farms**

Serve with potatoes from **The**

Collective Hillsburgh, a green salad

from **Sola Gratia Farm** and fresh

salad dressing from **Garlick Goddess**

Instructions

Slice off top of garlic heads; wrap in foil and bake at 350°F (180°C) until soft, about 50 minutes. Squeeze garlic cloves into large sealable freezer bag; stir in onion, root beer, Worcestershire, vinegar, sugar, honey, mustard, pepper and salt.

Pierce roast with fork; seal in freezer bag; refrigerate for 24 hours.

Transfer marinade into saucepan; add 1 cup water and boil for 3 minutes. Set aside. For 3-burner barbecue, place drip pan under grill in centre of barbecue; add ½ inch (1 cm) water to pan. Light remaining 2 burners and heat barbecue to low (225°F/110°C). Seal soaked hardwood chips in foil packet and poke with holes to let smoke escape; place under grill over a lit burner.

Place roast, fat-side up, on grill over drip pan. Maintaining constant temperature, close lid and cook, turning every 2 hours and basting with marinade, for 5 hours.

Remove roast; let stand. Meanwhile, boil remaining marinade until thickened and onions are softened, about 20 minutes. Serve with thin slices of warm brisket.

Recipe graciously supplied by Canada Beef.



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