

## Mike's Kick-Ass Barbecue Beef

Submitted by Rev. Jim, Barrington, Illinois  
(Original creation by Mike Daleen, Barrington, Illinois)

This is what you'll need:

1	4 1/2 lb beef brisket	1	32 oz. bottle Uncle Dougie's Torpedo Juice
1	large yellow onion	1	#10 can (or 3 28oz. cans) diced tomatoes
2	red bell peppers	4	cans Brook's Mild Chili Beans
2	green bell peppers	2	cans dark kidney beans
1 1/2	lbs ground Italian sausage	2	small cans tomato paste
	Uncle Dougie's Grub Rubs		

This recipe uses a large brisket (not corned beef) with a good amount of fat on one side. You cook it with the fat side up with a cup or so of water in the bottom of a roasting pan at 200-225° for 7 to 8 hours. Use the special rub recipe below, plus put 2 to 3 tablespoons of minced garlic (and more if you like garlic!) spread out on the fat side of the meat. Put the garlic on the top, and then sprinkle the dry mixture evenly over the meat. Add about 1 cup of water to the bottom of the pan, cover, and cook according to the info above. You will love the aroma that fills the house. With the addition of the garlic and some of the other spices, this will have a slightly different aroma from the method used to cook brisket for the chili recipe, but you will love it.

When the meat is done, take an electric knife (if you have one) and cut long strips of the beef. Then, using the knife, you simply chop the strips in the opposite direction to get the full shredded thing happening. Using the liquid in the bottom of the pan, add about half of it to the shredded beef. Add this in small amounts at a time to prevent making it too soggy. Take a fork or spoon and "mash" the liquid and the beef together. Then add Uncle Dougie's Wild Mild Barbecue Sauce until you get the consistency for making sandwiches. If you want more kick and some serious heat, use Uncle Dougie's World's Most Dangerous Barbecue Sauce.

### Brisket Rub

You can use this on the brisket you cook for the barbeque beef for sandwiches, and also for the chili.

1	Tbs chili powder	1/2	tsp sage
1	tsp paprika	1/2	tsp sugar
1/2	tsp salt	1/2	tsp oregano
1/2	tsp cumin	1	Tbs Uncle Dougie's Original Grub Rub*

\*use With A Bite Grub Rub for a major heat blast