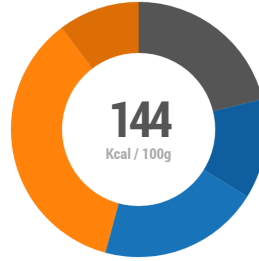


Pulled brisket sandwich

Slow cooked brisket, brioche bun, ranch coleslaw, chilli butter glazed corn "ribs"

OVERVIEW ...



CALORIES:

33% Carbs

21.2% Protein

45.8% Fat

FOOD LABELLING...

Serves **1**

CONTAINS:



RECIPE INGREDIENTS ...

QUANTITY:

DESCRIPTION:

METHOD:

135422 St Pierre Seeded Brioche Burger Bun..

BRIOCHE BUN

BRAKES **67g**

1x Each

unchanged

117911 Brakes Slow Cooked Hickory Smoked BBQ Beef Brisket..

HICKORY SMOKED BBQ BEEF BRISKET

BRAKES **125g**

0.5x Each


Cooked by dry ...

135326 Sweetcorn Ribs..

SWEETCORN RIBS

BRAKES **225g**

6x Each


Deep fried in oil

109268 Sysco Classic Kentucky Bourbon BBQ Sauce..

KENTUCKY BOURBON BBQ SAUCE

BRAKES **30g**

unchanged

127210 Red Chilli Butter Portions..

BUTTER

BRAKES **10g**

1x Each

unchanged

113881 Herb Bunched Flat Leaf Parsley..

PARSLEY FRESH DIRECT

BRAKES **2g**

N/A

114212 Chillies Red..

CHILLIES RED FRESH DIRECT

BRAKES **2g**

unchanged

9802 Sysco Classic Extended Life Rapeseed Oil..

RAPESEED OIL

BRAKES 11.3g

(auto-calculated)



136850 Rainbow Slaw.. - BRAKES

136850 RAINBOW SLAW

BRAKES 75g

¼ x Each

N/A

150624 Lion Ranch Dressing.. - BRAKES

150624 RANCH DRESSING

BRAKES 20g

0.02 x Each

unchanged

PRODUCTS / PACK SIZES ...

1 Serving



🕒 567g / 832kcal

1.0

COOKING INSTRUCTIONS & NOTES

METHOD

Preparation:

- Deseed chilli and cut into thin strips
- Defrost the brisket
- Defrost the bun
- Defrost the corn ribs

Method

1. Remove the brisket from its packaging, place in a pan along with the cooking liquor
2. Add the BBQ sauce and place into an oven at 180°C for 30mins
3. Remove from the oven and place on the stove on a medium heat, baste the meat to glaze for approx. 2 min
4. Take off the heat and allow to rest before shredding - put to one side.
5. Deep fry the corn ribs at 180°C for 1 min or until golden and crispy - drain
6. Melt the chilli butter then mix with the corn ribs along with chopped parsley, season with salt
7. Toast the bun, place the shredded brisket on the bun base
8. Spoon on the slaw and drizzle over the ranch dressing and add the bun top
9. Serve the corn ribs alongside the sandwich