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All-day

05/2019 "Quite tasty, maybe another cut of meat?"
recipes

Grilled Brisket with Scallion-Peanut Salsa

3 Ratings
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Ingredients

Meat and Marinade

- Buy 2 lines
- (an marinade day-of
or day before

@ Scotty's
- butcher didn't like cutting 1/2 lb.
- usually 1/2 of full (5-10 lbs!)

- 1 1/2 lb. flat-cut beef brisket, fat trimmed to 1/4" thick
- 4 garlic cloves, finely grated
- 1/4 cup fresh lime juice } about 1 large lime
- 1/4 cup oyster sauce } can use dry measuring 1/4 cup. (chopstick helps to coerce out bottle.
- 2 Tbsp. soy sauce
- 2 Tbsp. dark brown sugar } used regular brown
- 2 tsp. toasted sesame oil } used non-toasted

Salsa and Assembly

- Vegetable oil (for grill)
- 1/3 cup extra-virgin olive oil
- 1/3 cup chopped raw peanuts
- 1 garlic clove, finely grated
- 2 tsp. toasted sesame seeds } used untoasted
- 1 tsp. crushed red pepper flakes } scant, less spicy
- 2 Tbsp. fresh lime juice } used lemon since was out of limes
- 2 tsp. honey
- Kosher salt
- 1 bunch scallions (about 6), thinly sliced into matchsticks } watch video
- 1/2 bunch cilantro, torn into sprigs } rough chop

Recipe Preparation

Meat and Marinade

I froze for 50 min in its package. Not enough.
Maybe put it in a baking sheet like they suggest!

- Freeze brisket on a small baking sheet until very firm around the edges, 45-60 minutes.
 - Remove brisket from freezer. Using a long sharp knife, slice brisket against the grain 1/8" thick. (As the piece gets smaller, you can cut it in half crosswise to make it easier to cut.)
- Place inside a resealable plastic bag. Whisk garlic, lime juice, oyster sauce, soy sauce, brown sugar, and oil in a small bowl until sugar dissolves. Pour marinade over meat, seal bag, and rub vigorously to separate any meat slices that might want to stick together so the marinade can get to them. Chill at least 1 hour and up to 1 day.

Salsa and Assembly

ended up for about 3 hours.

used folded paper towel to avoid numb fingers!

can start cut in half.

can do ahead of time

- Prepare a grill for medium heat; oil grate. Cook olive oil and peanuts in a small saucepan over medium heat, swirling occasionally, until peanuts are very faintly sizzling and turn golden, 6-8 minutes. Remove from heat and stir in garlic, sesame seeds, and red pepper flakes. Let cool. Stir in lime juice and honey. Season salsa with salt; set aside.
- Rinse scallions under cold water; drain well. Toss in a medium bowl with cilantro.
- Transfer brisket slices to a large rimmed baking sheet with tongs, leaving any excess marinade behind. Lightly season with salt. Grill meat in batches until charred underneath and nearly cooked through, 1-2 minutes, then turn and grill just long enough to cook through, about 30 seconds. Transfer to a platter. Toss scallion mixture into peanut mixture and mound over brisket.

takes a bit.
↓
reduces oniony flavors, use colander

can rub w/ paper towel
lowish heat. As soon as bubbles, kill heat and transfer to a bowl to reduce heat before adding spices.

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I burned it the first time, so be cautious!



Grilling

- prep grill ahead (will take 20-40 min to setup)
- we did 2 chimney scoops (each take 15-20 min)
- wait for grey ash on coals
- vents should be open