



## **Lagunitas Triple Decker Brisket Sandwich**

Recipes By: David Rose

### ***Brisket BBQ Rub***

1 cup kosher salt  
1/2 cup black pepper  
2/3 cup white granulated sugar  
1/3 cup paprika  
1/3 cup garlic powder

1.) Add all ingredients into a medium sized mixing, bowl and whisk until well incorporated.

Yields: About 2 3/4 cups

### ***Lagunitas Beer Brine***

2 gallons water  
1 cup kosher salt  
3 cups granulated sugar  
1/3 cup Szechuan peppercorns  
5 peeled/smashed garlic cloves  
One 12 oz Lagunitas Little Sumpin' Sumpin' ale

1.) Add all ingredients into large stock pot (large enough to hold 3 gallons/384 oz); bring contents to a boil.

2.) Remove stock pot from heat, and cool down completely to room temperature.

3.) Once Lagunitas brine is completely cooled, pour all of contents over brisket.

### ***Lagunitas Brisket Spritz***

1/2 cup Lagunitas IPA  
1/2 cup Apple Juice

1.) Combine ingredients in a spray bottle, and swirl together.

2.) Use *Lagunitas Brisket Spritz* if brisket begins to get overly dry.

## **Brisket**

15 # trimmed/cleaned brisket

*Lagunitas Beer Brine*

*Brisket BBQ Rub*

*\*\*Lagunitas Brisket Spritz (only if needed)*

- 1.) Brine brisket for 24 hours; if short on time marinate for at least 8 hours. (Flip brisket in brine 1/2 way thru brining time)
- 2.) Remove brisket from brine and pat dry on both sides.
- 3.) Thoroughly season brisket with BBQ rub, on all sides, and allow brisket to stay out at least 1.5 to 2 hours until room temperature.
- 4.) Soak 2 cups of apple or cherry wood for an hour. Drain water, place wood chips in the smoker, on top of charcoal.
- 5.) Pre-heat Big Green Egg/smoker/grill to 250 degrees, indirect heat.
- 6.) Place brisket fat cap right side up down in smoker/grill , and smoke 4 to 6 hours indirect heat.
- 7.) Take brisket off of Big Green Egg when internal temperature reaches 160 to 170 degrees. (brisket won't go past this temperature range at this point in the cooking process, this is called "the stall.")
- 8.) Double wrap brisket in butcher paper or aluminum foil. Place brisket back on Big Green Egg/smoker/grill for another 2 to 3 hours until it reaches internal temperature of 200 to 205 degrees.
- 9.) Allow brisket to rest for at least 1 to 2 hours, wrapped in clean towels in ice chest/cooler (\*\*resting brisket allows juices to redistribute, and result in a more moist and tender brisket. Ice chest acts as a thermos and retains heat.)
- 10.) Slice brisket into 1/4" slices.

## **Lagunitas Mustard Sauce**

1 cup heavy cream

1/2 cup Lagunitas IPA

2 T flour

2 T unsalted butter

3 T Dijon mustard

1 T Worcestershire sauce

2 teaspoons sugar

S+P, to taste

- 1.) In a medium sauce pan, bring to medium high heat and whisk butter and flour together, until a light roux forms; about 2 to 3 mins.

- 2.) Add Lagunitas IPA to pan, and whisk until beer is reduced in volume slightly and begins to thicken.
- 3.) Add heavy cream, mustard, Worcestershire sauce, and sugar, and reduce heat, simmering until thickened and sauce like; season to taste with S+P.

### **Lagunitas Spicy Sauerkraut**

1/2 medium yellow onion (thinly sliced)  
1/2 cup drained sauerkraut  
2 T olive oil  
1 t smoked paprika  
1 t cayenne pepper  
1/4 teaspoon caraway seeds  
2 t white sugar  
1/2 cup Lagunitas Hazy Wonder  
1 t hot sauce  
S + P to taste

- 1.) Add olive oil to a small sauce pan and sauté onions over medium-high heat until caramelized, about 8-10 minutes.
- 2.) Add sauerkraut, caraway seeds, sugar, cayenne and smoked paprika and continue sautéing for about 1 minute.
- 3.) Add Lagunitas Hazy Wonder to sauce pan and simmer until reduced in volume by about half.
- 4.) Season to taste with S+P; keep spicy sauerkraut at room temperature until it is ready to serve.