



Beef Brisket with Bourbon and Bacon Peach Glaze

SERVES: 8

PREP TIME: 35 MINUTES

COOK TIME: 24 HOURS



Ingredients

- 4 pounds beef brisket
- 6 slices thick cut bacon, chopped
- 3 tablespoons butter (for searing)
- 1 tablespoon olive oil (for searing)

Dry Rub

- 2 teaspoons smoked paprika
- ½ teaspoon cinnamon
- 1 tablespoon onion powder
- 1 tablespoon garlic powder
- 1 tablespoon of coarse ground pepper
- 2 teaspoons of course kosher salt

Bourbon Peach Glaze

- Cooked, rendered bacon
- 1 large shallot, thinly sliced
- 2 tablespoons unsalted butter
- 1 tablespoon olive oil
- 1 cup peach preserve
- 1 tablespoon brown sugar
- 2 tablespoons fresh thyme, chopped
- ¾ cup bourbon
- Salt and pepper to taste

Preparation

1. Fill your sous vide water bath with water and preheat to 134°F (56.5°C).
2. In a skillet over medium heat, cook the bacon until crisp. Drain the fat and set aside to cool.
3. In a medium bowl, mix together the dry rub ingredients. Coat the brisket with the rub before placing into a 1-gallon vacuum pouch and vacuum sealing.
4. Submerge the pouch completely in the water bath and cook for 24 hours.
5. To create the glaze, add the butter, olive oil and shallot to a saucepan, over low heat, sautéing for 5 minutes. Add all remaining ingredients excluding the bourbon and allow to thicken for 10 minutes. Add the bourbon and simmer for a further 5 minutes. Season with salt and pepper before reducing the heat to serve.
6. Once cooked, remove the brisket from the vacuum pouch and pat dry with a paper towel.
7. In a skillet over high heat, melt butter and add olive oil. Sear the brisket for 30 seconds on each side.
8. Slice the brisket and top with the bourbon glaze. Serve with roasted root vegetables.