



Brisket (Burnt Ends) Ragu

SERVINGS: 8

PREPPING TIME: 35 MIN

COOKING TIME: 6 HRS

APPROX

Ingredients

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| 1 (1.5 - 3KG) Beef brisket | 2 tablespoon of tomato paste |
| 3 Tablespoons of The Gentlemen's Blend by SAUC'D LOWNslow | 1 teaspoon of dried thyme |
| 3 tablespoons of vegetable oil | 1 teaspoon of dried rosemary |
| 2 yellow onions, diced | 1 teaspoon of dried basil |
| 3 cloves of garlic, minced | 2 Teaspoons of balsamic Vinegar |
| 3 carrots, diced | 800G of pappardelle pasta |
| 3 celery stalks, diced | Fresh parsley for garnish (optional) |
| 2 can of diced tomatoes | |
| 2 cups of beef stock | |



Directions

1. Preheat your oven to 300°F (150°C).
2. Season the brisket with The Gentlemen's Blend by SAUC'D LOWNslow and place it in a roasting pan, dutch oven or smoke LowNSlow at 110C in a smoker to create Burnt Ends. Cover with foil and bake in the preheated oven for 5 -6 hours or until the brisket is tender and falls apart easily.
3. While the brisket is cooking, heat the oil in a large saucepan over medium heat. Add the onions, garlic, carrots, and celery and cook until softened, about 5-7 minutes.
4. Cut the brisket into bite-sized pieces and add them to the saucepan with the vegetables. Add the diced tomatoes, beef stock, tomato paste, thyme, rosemary, basil, salt, and pepper. Stir to combine and let simmer for 30-40 minutes, stirring occasionally.
5. Cook the pappardelle pasta in a large pot of salted water according to the package instructions. Drain and toss with a little bit of oil to prevent sticking.
6. Serve the ragu over the cooked pasta and garnish with fresh parsley, if desired. Enjoy!