

Shane Bailey's Beef Brisket Burger

with Spicy Chilli Chutney and Mustard Mayonnaise

Take 1 x marbled beef brisket, take the point end deckle off but leave fat on.

Rub the Brisket with pepper and a little sea salt (just a touch), a good slash of red wine and place in oven fat side up for 3 hours at 90°C. Drain off any excess fat.

Heat 2 litres of veal or chicken stock, with ½ cup smoky bbq sauce, ¼ cup Worcestershire sauce, 50g brown sugar and ½ bunch of thyme and add to the brisket. Cover and continue to cook for 7 more hours or until meat is tender enough to pull apart with a fork.



Once cooked, shred the meat, season and add enough of the cooking liquid (fat removed).

Mustard Mayonnaise: With 100g good quality mayonnaise add 20g Dijon mustard.

Tomato Chutney ingredients: 1kg ripe tomatoes, 1 onion finely sliced, 2 cloves garlic, a small piece ginger finely chopped, 2 red capsicums finely chopped, 100g sugar, 80g brown sugar, 1 cinnamon quill, 2 red chilis finely chopped, 60ml red wine vinegar, and a good splash of olive oil.

Heat oil, garlic and ginger for 30 minutes, add tomatoes and then the remaining ingredients and cook slowly for about an hour and season.

This can be made in advance, and will make more than enough.

Other ingredients: 10 x 60g brioche buns

Assembly: Warm buns and cut in half, smear bottom with mayonnaise, add some iceberg lettuce, add a good amount of brisket, top with some chutney, put the bun lid on and enjoy!