

Bitburgers brisket with grilled hop cabbage

Recipe for 4 - 6 servings

Preparation time: 20 Min. + 30 Min. to marinate

Grill time: 9 – 10 hours

Total time: 11,5 hours

For the rub:

- 1 tbsp black peppercorns
- 2 tbsp of coarse sea salt
- 3 tbsp of brown cane sugar
- 2 tbsp of coriander seeds
- 2 tbsp of fennel seeds
- 1 cardamom capsule
- 1 tsp of cayenne pepper

2 lb mixed beef brisket

For the hop cabbage:

- 1 cauliflower
- 11.2 fl.oz. Bitburger Triple Hop'd Lager
- 1.5 ounce of olive oil
- Salt from the mill
- pepper from the grinder
- 1 handful of grated cheddar cheese

Preparation:

1. Prepare the grill (with lid approx. 225 ° F - 250 ° F) for indirect low-medium heat.
2. Put the dry spices in the mortar for the rub and grind them roughly.
3. Rub the beef breast with the rub and cover at room temperature. Min. Marinate for 30 minutes (preferably overnight in the refrigerator).
4. Now grill the beef brisket on indirect heat with the lid closed for approx. 4.5 - 5 hours. Gradually spread the chips on the embers and smoke the brisket.
5. After the first grill time, first wrap the beef brisket in baking paper & aluminum foil and continue to grill for 4 - 4.5 hours until the core temperature is between 200 ° F.
6. Clean the cauliflower, put on baking paper and season with salt and pepper. Then put on a piece of aluminum foil, fold in lightly and wet with beer and oil. Seal into a packet and grill with the lid closed for approx. 1 hour. Open the parcel 10 minutes before the end of the grill time, sprinkle with cheese and grill.