



Brisket Over Briquets:

Easy Ideas with GRILLED LEFTOVERS

FAMILY FEATURES

Although brisket is generally regarded as a cool weather dish, you may be surprised how this ultimate comfort food works in delicious recipes that help you hang on to the fading days of summer.

A traditional Barbecued Beef Brisket prepared low and slow over a charcoal grill is sure to be a crowd pleaser for a backyard tailgate or a casual gathering with friends. Leftovers can help warm up a cool morning with a decadent serving of Barbecue Benedict, and you can look forward to a Grilled Greek Salad Pita with Beef Brisket for a tasty midday meal.

As any grill master knows, achieving grilling greatness begins with a charcoal fire. These recipes, created by world champion pitmaster Chris Lilly, showcase how Kingsford® Charcoal can help you achieve an authentic smoky flavor that will delight the taste buds of your family and friends. Each briquet contains natural ingredients and real wood for a delicious cookout every time.

Find more recipes featuring your favorite grilled meats at www.kingsford.com.



Barbecue Benedict

Makes: 6 servings
Prep time: 45 minutes
Cook time: 7 minutes

- 1 white onion cut into 1/2-inch-thick strips
- Onion Marinade**
- Barbecue Benedict Sauce**
- 3 English muffins cut in half
- 1 pound leftover beef brisket
- 6 poached eggs
- Onion Marinade:**
- 9 tablespoons soy sauce
- 3 tablespoons lemon juice
- 6 tablespoons extra virgin olive oil
- 6 tablespoons water
- 6 teaspoons dark brown sugar
- 3/4 teaspoon garlic powder
- 3/4 teaspoon black pepper
- Barbecue Benedict Sauce:**
- 3 egg yolks
- 1 teaspoon vinegar
- 1 teaspoon water
- 1 cup butter, melted
- 1/4 teaspoon salt
- Pinch of cayenne pepper
- 3 tablespoons of your favorite KC Masterpiece barbecue sauce

In small bowl, mix onion marinade ingredients. Pour marinade into resealable plastic bag and add onion strips. Let marinate for 30 minutes.

For sauce, place egg yolks, vinegar and water into stainless steel bowl and vigorously whip until mixture is thickened and doubled in volume. Place bowl over sauce pan containing barely simmering water (just below boil), making sure bottom of bowl does not touch water. Whisk continuously, making sure eggs don't get too hot or they will scramble. Very slowly drizzle melted butter into mixture while whisking rapidly until mixture thickens and doubles in volume. Remove from heat and stir in remaining sauce ingredients.

Build charcoal fire for direct grilling. Place onion strips in grill basket and cook directly over hot coals (approximately 450°F), stirring often for 5 minutes or until onions brown and start to soften. Remove onions from grill and set aside.

Place English muffin halves directly over hot coals for 2 minutes or until toasted. Remove each from grill and top with leftover beef brisket, grilled onions and a poached egg. Drizzle with Barbecue Benedict Sauce.

Grilled Greek Salad Pita with Beef Brisket

Makes: 8 stuffed pitas
Prep time: 15 minutes
Cook time: 6 minutes

- Greek Dressing:**
- 2 tablespoons olive oil
- 1 1/2 tablespoons Kalamata olives, minced
- 4 1/2 teaspoons lemon juice
- 1/2 teaspoon dried oregano
- 1/8 teaspoon black pepper
- 4 pita bread rounds, cut in half forming 8 pockets
- 1 cucumber, cut into 1/2-inch slices
- 1 tomato
- 1/2 red onion, cut into 1/2-inch slices
- 2 cups romaine lettuce, cut into 1-inch pieces
- 1/4 cup feta cheese
- 1 pound leftover beef brisket

In small bowl combine all Greek dressing ingredients. Set aside.

Build charcoal fire for direct grilling. Place pita bread directly over hot coals (approximately 450°F) and cook for 1 minute on each side or until grill marks are visible. Place cucumbers, whole tomato and onion directly over hot coals (approximately 450°F) and cook, turning once, for 4 minutes or until they brown and start to soften.

Remove vegetables from grill and dice. Place vegetables into medium bowl and stir in dressing. Let mixture stand for 5 minutes before adding romaine lettuce and feta cheese.

Fill each pita pocket with leftover beef brisket and grilled Greek salad.

Barbecue Beef Brisket

Makes: 8-10 servings
Prep time: 30 minutes
Cook time: 5-6 hours

- 1 beef brisket flat (5-6 pounds)
- 1 tablespoon beef bouillon base
- Dry Rub
- 1 cup beef broth

Dry Rub:

- 1/2 tablespoon salt
- 1/2 tablespoon paprika
- 1/2 tablespoon black pepper
- 1/2 tablespoon sugar
- 3/4 teaspoon garlic powder
- 1/2 teaspoon onion powder
- 1/4 teaspoon oregano
- 1/8 teaspoon ground coriander

Build a charcoal fire with Kingsford charcoal for indirect cooking by situating coals on only one side of grill, leaving other side void.

Cover entire brisket with beef bouillon base. In small bowl, mix dry rub ingredients and coat brisket with rub. When cooker reaches 225°F, place brisket on void side of grill and close lid. Cook for 4 hours, until internal temperature reaches 160-170°F.

Remove brisket from grill and place in shallow baking dish or disposable aluminum pan. Pour beef broth over brisket and cover pan with aluminum foil. Place baking dish in cooker for an additional 1-2 hours, until internal temperature reaches 185°F.

Remove baking dish from grill and let meat rest undisturbed for 20-30 minutes. Slice brisket across grain and serve.



Artists & Authors Series Hosts Mixed Media Artist Patti Roberts Pizzuto

VERMILLION — The Edith B. Siegrist Vermillion Public Library will showcase visual artist Patti Roberts Pizzuto during a return to its monthly Artists & Authors series on Tuesday, Sept. 1, at 7 p.m. This event is free and open to the public.

Patti Roberts-Pizzuto has lived in South Dakota since 2005 when she and her husband relocated from Florida. They currently have a home and studios on the banks of the Missouri River in Burbank. In addition to showing in exhibitions, Patti maintains an online shop, MissouriBendStudio, on Etsy and a website at www.robertspizzuto.com. Her work has been seen in exhibitions across the country and has been featured in The Briar Cliff Review, FiberArts, Somerset Sew and Somerset Studio, as well as recent books 500 Paper Objects and The Mixed Media Artist. Always interested in learning and growing, Patti is currently finishing a

Masters Degree in Adult and Higher Education at USD.

Patti says, "My work serves as a meditation on the ebb and flow of time and the unfolding cycles of history. Remembering and forgetting, loss and longing, and our attempts to define ourselves drive my ongoing search for meaning through making. My internalized observations of the passing of days, the drama of the unseen, and the meaning of stillness become vehicles to voice the unsayable, expressions of lived experience for which there are never quite the right words.

My work proceeds from the inside-out, building slowly through a process of mark making and layering that begins with random play. Gradually, the meaning of the marks becomes knowable and I begin to understand the work itself. The surface and image continue to build, creating layers of meaning that I hope serve as touchstones or cairns, markers to find our

way forward and backward through time."

Patti's presentation will offer participants a taste of what to expect during the library's first Picture This workshop of the season, which Patti will lead on Saturday, September 12, 2-4 p.m. There is no cost for this hands-on workshop, but

60th Anniversary Celebration



Mr. and Mrs. Reynolds

space is limited. For more information, or to register to participate, please call the library at 677-7060 or stop by our Circulation Desk.

The Edith B. Siegrist Vermillion Public Library is located at 18 Church Street in Vermillion. For more information, call the Library at 605-677-7060.

Joseph Lyle and Betty Reynolds of Yankton will celebrate their 60th wedding anniversary on August 21, 2015. Betty Johnson and Joseph Lyle Reynolds were married on August 21, 1955 in Yankton, SD. Their children are Randy Reynolds of Yankton, SD and Jeff Reynolds of Sioux Falls, SD. They have 4 grandchildren and 2 great grandchildren. Their family is requesting a card shower in their honor. Greetings may be sent too: 1519 Walnut, Yankton, SD 57078.

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