

Smokey Sweet Potato & Brisket Hash

Yield: 25

INGREDIENTS

- 8 oz Rykoff Sexton[®] Olive Oil
- 8 lb Cross Valley Farms[®] Sweet Potatoes, peeled and diced
- 4 lb Chef's Line[®] BBQ Beef Brisket, shredded
- 8 c smoke-flavored water, reserved from heating brisket
- 4 c Cross Valley Farms[®] Onion, chopped
- 1 T Monarch[®] Fresh Thyme
- Monarch[®] Salt & Pepper to taste

PREPARATION

1. Start by heating cooked brisket in large pot with water. Once hot, open bag and pull out beef. Shred portion needed for recipe.
2. Heat half of the oil in a large pot on medium heat until hot but not smoking; cook sweet potatoes, stirring occasionally, about 10 minutes. Stir in onion, thyme, salt and pepper. Cook until onion is tender and sweet potatoes are a bit browned, about 10 minutes. Remove vegetables to a sheet pan and set aside.
3. Add remaining oil to pot and set over medium heat. Add shredded beef brisket, stirring well. Slowly stir in reserved, smoke-flavored water, cover pot and braise meat until very tender. Remove lid, turn up heat and cook until edges of brisket pieces begin to crisp.



4. Return sweet potato mixture to pot, stirring well over high heat until edges are crispy.
5. Adjust seasoning and serve hot with poached or fried eggs.

Note: This boil-in-the-bag smoked beef brisket has a unique side benefit: the cooking water in which the bag is boiled takes on the smoke flavor as well. Use this flavorful liquid to braise the shredded meat in the recipe.

