

This is a great meal for the holidays or anytime you have company. The brisket and grits may be prepared ahead of time and frozen. Just thaw and heat, add a side dish and you're ready to go. Leftover brisket is wonderful on a sandwich. Warm the beef and serve on a small roll or hoagie with thinly sliced red onion and horseradish sauce. Of course, the Barbecued Brisket is great on a bun by itself.

BRISKET AU JUS

Fresh beef brisket (not corned beef brisket)
salt, pepper
Tony Chachere's seasoning or garlic salt

Season all over generously. Place in baking dish fat side up. Cover with foil and bake at 275 for 6 hours. Remove fat on top, slice. Return to pan with juice. Can serve juice over rice or thicken juice with flour & water mixture for gravy.

BARBECUED BRISKET

4 lb. fresh beef brisket	
1 cup catsup	1 tsp salt
1/4 cup vinegar	1 tsp Worcestershire
1 cup water	dash soy sauce
2 TBSP sugar	1/4 cup wine
2 dashes Tabasco	dash liquid smoke

Salt & pepper brisket. Bake fat side up, covered, at 275 for 6 hours. Remove fat and discard liquid. Cool, slice. Combine sauce ingredients and simmer 30 min. Pour over meat. Cook, covered 1 hour longer. Freezes well.

"Brisket" Notes: You can usually find small beef briskets in Kroger or Publix. For larger ones, try Patton's Meat Market on Peachtree Industrial. You cannot rush a brisket. It is practically no-fail if you cook it slowly. It is easier to get "pretty" slices if you refrigerate the cooked meat before you slice it. ALWAYS slice brisket across the grain. If preparing brisket in advance, go ahead and slice the cooked meat and place it along with the juice or barbecue sauce into the dish you will use to re-heat and serve in. Cover with plastic wrap, then foil and freeze.

Garlic Cheese Grits is a required side dish with brisket, though the gravy is great over rice, too! We usually add cole slaw and pinto beans for a hearty meal. The Spiced Green Beans are a nice change from the pinto beans and would go well with many other dishes, as well. I like to serve these cold, more like a salad.

CHRISTMAS CRAB SPREAD

1 8-oz. cream cheese
1/2 lb. crab meat
Shrimp cocktail sauce
Chopped green onions

Mash softened cream cheese down on serving plate. Layer with crab meat, cocktail sauce and onions. Serve with crackers. Pretty when shaped in a Christmas tree mold.

GARLIC CHEESE GRITS

1 cup grits, uncooked
4 cups water
1 tsp. salt
1 stick butter
1 roll garlic cheese
1/2 lb. sharp cheese, grated
2 tsp. Worcestershire sauce
paprika
jalepeno peppers, chopped (optional)

Cook grits in salted water per package directions. Add butter, cheeses, Worcestershire, peppers. Stir until cheeses have melted. Put in greased casserole; sprinkle with paprika. Can freeze at this point. Bake at 350 degrees til hot and bubbly. Serves 6.

SPICED GREEN BEANS

1 large can Blue Lake green beans (whole)
Cherry tomatoes, quartered
1/4 cup tarragon vinegar
3/4 cup salad oil
1 tsp. salt
1/2 tsp. pepper
1 TBSP capers
1 garlic clove, mashed
1/2 tsp. rosemary

Heat beans. Drain and place in a bowl. Add tomatoes. Combine remaining ingredients and pour over beans. Cover and marinate several hours. Serve hot or cold. Really pretty dish – and delicious!

DRUNKEN PINTO BEANS

1 lb. dried pinto beans
1 can beer, optional
2 fresh jalepeno peppers, optional
Salt to taste

Rinse beans, then cover beans with water and soak overnight. Drain and cover with fresh water. Add up to a can of beer and the whole peppers; bring to a boil, then lower heat to a simmer and cook covered on low heat until tender, adding salt to taste. Add water as beans cook, if necessary.