

CHINESE FIVE-SPICE SLOW ROASTED BEEF BRISKET, SESAME NOODLES AND CHARRED SCALLION

PAIRED WITH 2019 MERLOT | YIELDS 12 PORTIONS

CHINESE FIVE-SPICE BRISKET

10-14 lb. Beef Brisket, trimmed
 ½ cup Dark Brown Sugar
 3 tbsp Kosher Salt
 3 tbsp Chinese Five-spice Powder
 ½ cup Hoisin Sauce
 ½ cup Soy Sauce
 3 tbsp Agave Syrup
 2 tbsp fresh Ginger, minced
 4 Garlic Cloves, minced

METHOD

1. Preheat the oven to 250 °F.
2. Pour 3 cups water into the bottom of a large roasting pan with a rack.
3. In a small bowl, combine the brown sugar, salt and Chinese five-spice powder.
4. Dry the outside of the brisket with paper towel, if needed, then rub the entire brisket with the dry rub and lay the brisket on the wire roasting rack with the fat side down.
5. Wrap the roasting pan with foil and insert an oven-safe meat thermometer into the thickest part of the brisket through the foil (don't let the foil touch the brisket).
6. Slow roast brisket in the oven until the internal temperature reaches 175 °F. Then remove the foil and continue roasting until the internal temperature reaches 195 °F.
7. In a bowl, combine the hoisin, soy sauce, agave, ginger and garlic and set aside.
8. When the brisket is 195 °F, remove it from the oven and coat with the hoisin sauce mixture then return to the oven for 15 minutes to glaze.
9. Remove the brisket from the oven and tent with foil, lightly.
10. Allow the brisket to rest for 30 minutes before serving. Cut the brisket across the grain into thin slices and serve warm over sesame noodles topped with charred scallions.

SESAME NOODLES WITH CHARRED SCALLIONS

¼ cup Low-sodium Soy Sauce
 2 tbsp Rice Vinegar
 1 tbsp Toasted Sesame Oil
 1 tsp Ginger, peeled and minced
 ½ tsp Chili Garlic Sauce
 ½ tsp Garlic, minced fine
 ¼ tsp Black Pepper, freshly ground
 2 tbsp Avocado Oil
 1 cup Scallions, 1 inch pieces
 3 cups Bok Choy, chopped 1 inch pieces
 2 tsp Black Sesame Seeds, toasted
 2 tsp White Sesame Seeds, toasted
 16oz Rice Noodles

METHOD

1. Mix the soy sauce, rice vinegar, sesame oil, ginger, chili garlic sauce, garlic and black pepper together in a bowl until combined.
2. In a wok or heavy bottom pan, heat the avocado oil until very hot (oil will shimmer).
3. Add the scallions and sear them on each side while stirring then remove and reserve.
4. Add the bok choy to same pan, adding more oil, if needed. Cook until wilted and tender then add sesame seeds and sauce mixture.
5. Remove from heat and set aside.
6. Boil your rice noodles according to package directions, until soft.
7. Once the noodles are ready, drain and toss with the sauce, bok choy and scallions until combined. Serve immediately.