

## MENU

### *Game-Day Menu*

SERVES 20

*Cowboy Sunrise Cocktail*  
*Pimiento Cheese*  
*Texas-Style Brisket*  
*Carolina BBQ Pork Butt*  
*Fiesta Black Bean Salad*  
*Game-Day Brownies*

## GAMEPLAN

### **Monday**

- Shop for non-perishables

### **Tuesday**

- Prepare blackberry syrup for Cowboy Sunrise

### **Wednesday**

- Prepare Pimiento Cheese
- Start Texas-Style Brisket (sous vide)

### **Thursday**

- Prepare BBQ Pork Butt

### **Friday**

- Prepare Game-Day Brownies
- Prepare Black Bean Salad

### **Game Day**

#### *Early in the day*

- Prepare Cowboy Sunrise
- Cut and plate brownies
- Prepare Texas-Style Brisket (if using oven recipe)

#### *Close to Tailgate Time*

- Reheat sous vide Texas-Style Brisket, 2 hrs in smoker or 45 min at 400°
- Warm BBQ Pork Butt, 30 min at 300°
- Reduce sauce for pork

*While the recipes offered by Effortless Entertaining don't require special equipment, we are stepping out a bit with the Texas-Style Brisket in this menu. Because the sous vide method to cook the brisket is truly easier than one may think and because the results are so good, we felt like it was worth offering this recipe. It does require equipment, but it is equipment that can be used for other recipes once you become accustomed to this cooking method. If you're not interested in a new cooking adventure, though, we have also offered an alternative recipe. Of course, you may choose to skip making your own and find a great local source! Let us hear from you with what you tried!*

# Game-Day Menu

## SHOPPING LIST

### Produce

- Blackberries, 5 pints
- Rosemary, 20 sprigs
- Tomatoes, 2, optional
- Limes, 3
- Garlic, 2 cloves
- Corn, 2–3 ears\*
- Red bell pepper, 1
- Yellow bell pepper, 1
- Green onions, ½ cup chopped
- Cilantro, ½ cup chopped
- Cilantro sprigs, optional

### Bakery, Deli

- Rolls or bread for pimiento cheese, brisket, and BBQ sandwiches
- Feta cheese (optional)

### Meat

- Brisket, 5 lbs
- Pork Butt, 5 lbs

### Baking, Spices, Nuts

- Ground black pepper, ½ cup
- Mustard seeds, 4 tbsp
- Cayenne Pepper, 3 tsp
- Paprika, 1 tsp
- Crushed red pepper, 1 tbsp
- Ground mustard, 1 tbsp
- Smoked paprika, 1 tbsp
- Liquid Smoke, 1 tsp, optional
- Cumin, 1 tsp + 1 tbsp
- Baking powder, 1 tbsp
- Semisweet chocolate chips, 28 oz
- Unsweetened chocolate, 6 oz
- Vanilla extract, 2 tbsp

### Packaged

- Grenadine, ¾ cup
- Pimientos, ½ cup diced
- Duke's mayonnaise, ¼ cup
- Assorted crackers
- Low-sodium beef broth, 15-oz can (if using oven method for brisket)
- Apple cider vinegar, ½ cup
- Grapeseed oil, ¼ cup
- Black beans, 2 15-oz cans
- White corn, 10-oz can\*
- Instant espresso coffee powder, 2 tbsp

### Dairy

- Orange juice, 5 cups
- Cabot Extra-Sharp Aged Cheddar, 1 lb
- Cabot Sharp Aged White Cheddar, 1 lb
- Cream cheese, 4 oz
- Extra-large eggs, 6

### Frozen

- Corn, 10 oz\*

### Alcohol

- Bourbon, 5 cups
- Lager beer, 2 cans

### On Hand

- Salt
- Pepper
- Kosher salt, ⅓ cup
- Sugar, 7¼ cups
- Olive oil, ½ cup
- Dijon mustard, 1½ tsp
- Flour, 1¼ cup
- Butter, 4 sticks

*\*For corn, choose fresh, frozen, or canned.*

# COWBOY SUNRISE

SERVES 20 Sam Hart

Combine blackberries, sugar, and water in a large pot and cook over medium heat till sugar is dissolved and blackberries fall apart. Blend with an immersion blender and strain seeds out. Cool.

In a large pitcher, combine blackberry simple syrup with remaining ingredients except rosemary. Pour over crushed ice in a collins glass. Garnish with a sprig of rosemary.

## DEEDEE'S NOTES:

- Blackberry simple syrup may be prepared up to a week in advance. Add remaining ingredients just prior to serving.
- Increases well.

## INGREDIENTS

*5 pints blackberries*  
*5 cups sugar*  
*5 cups water*  
*5 cups orange juice*  
*5 cups bourbon*  
*¾ cup grenadine*  
*20 sprigs rosemary*



# PIMIENTO CHEESE

SERVES 20     Sam Hart

Place all ingredients in the bowl of a stand-up mixer with a paddle attachment. Mix on low until combined. Do not overmix.

Serve as a sandwich spread on your favorite bread with a slice of tomato, or as dip with your favorite crackers.

## DEEDEE'S NOTES:

- Chef Hart says, “This is the only recipe for which it is vital that you purchase these exact cheeses and mayonnaise. After many taste tests, this is what I believe to be the best pimiento cheese. NEVER use pre-grated cheese, as it has cellulose (sometimes wood dust) on the outside of the cheese, which will dramatically affect your final product.”
- To make grating cheese easy and safe, be sure to use a sharp box grater with cut-resistant gloves. An even easier solution? Your food processor!
- Can be prepared up to a week in advance.

## INGREDIENTS

*1 lb Cabot Extra-Sharp Aged Cheddar, grated*  
*1 lb Cabot Sharp Aged White Cheddar, grated*  
*4 oz cream cheese, cubed, room temperature*  
*½ cup diced pimientos*  
*¼ cup Duke's mayonnaise*  
*1 tbsp pepper*  
*1 tbsp salt*  
*2 tomatoes, sliced, optional*  
*Assorted crackers or bread for serving*



# TEXAS-STYLE BRISKET (SOUS VIDE)

SERVES 20 Sam Hart

Combine all seasonings and rub over the brisket, massaging deeply into all crevices of the meat. Put brisket in a large vacuum-seal bag and seal it at 95–99 percent.

Set your water bath to 132° and cook for 50–60 hrs. Add warm water as needed to keep the meat fully submerged.

Take brisket out of the bath (keeping it sealed in the bag) and place it in ice-cold water until the meat reaches room temperature, then store in fridge for up to one week.

To finish cooking, let brisket stand at room temperature for about an hour, then remove from bag. For best results, place in a smoker at 200° for 2 hours, or until the meat reaches an internal temperature of 155°. Alternatively, place in a large casserole dish and roast uncovered at 400° until internal temperature of 155°, about 45 min.

Transfer brisket to cutting board and let rest for at least 15 min. Slice thinly across the grain of the meat, discarding excess fat.

## DEEDEE'S NOTES:

- You will need a vacuum sealer and an immersion circulator to prepare this brisket sous vide, and you will need to start preparation at least three days in advance of serving.
- If you do not have the equipment to cook your brisket sous vide, see our oven adaptation.

## INGREDIENTS

5 lbs brisket  
½ cup pepper  
½ cup kosher salt  
2 tbsp mustard seeds  
1 tsp cayenne pepper  
1 tsp paprika



*Sam's brisket is the most tender, melt-in-your-mouth brisket I have ever had!*

*You can serve with a sauce, but you don't need it.*



# TEXAS-STYLE BRISKET (OVEN METHOD)

SERVES 20

Combine all seasonings and rub over the brisket, massaging deeply into all crevices of the meat.

Place in roasting pan. Roast at 350° for 1 hr.

Add enough beef broth to make about ½ inch of liquid in bottom of pan. Cover pan tightly with lid or foil. Reduce oven to 300° and roast for 2½ to 3 hrs, until fork tender.

Transfer brisket to cutting board and let rest for at least 15 min. Slice thinly across the grain of the meat, discarding excess fat.

## DEEDEE'S NOTES:

- If you have a vacuum sealer and immersion circulator equipment, consider our sous vide version of the Texas-Style Brisket recipe.
- To save leftovers, dilute the pan drippings with additional broth to taste and store meat in liquid.

## INGREDIENTS

*5 lbs brisket*

*½ cup pepper*

*½ cup kosher salt*

*2 tbsp mustard seeds*

*1 tsp cayenne pepper*

*1 tsp paprika*

*1 15-oz can low-sodium beef broth*



# CAROLINA BBQ PORK BUTT

SERVES 20 Sam Hart

Combine all dry ingredients and rub into the meat, making sure to get all crevices covered.

Place meat in a deep roasting pan with the fat cap facing up. Add the beer and apple cider vinegar to the pan; liquid should cover about two-thirds of the meat (add additional beer or water as needed). Cover pan tightly with aluminum foil. Bake at 200° for at least 24 and up to 36 hours.

Remove from oven and let stand at room temperature until the meat is just cool enough to handle while wearing kitchen gloves. Pull the pork apart, removing any excess fat, and letting the meat fall into the liquid in the pan. This is vital; if you remove it from the liquid before it cools, the meat will dry out.

Let the shredded meat cool to room temperature and strain almost completely. Reserve the liquid and refrigerate. If not serving right away, you may refrigerate meat for up to one week.

Reheat in a large skillet over low heat or in a covered casserole dish at 300° for about 30 min, stirring once.

While the meat is heating, remove and discard the solidified fat from the top of the reserved liquid. Transfer liquid to a saucepan and place over medium heat until reduced by about half. Serve with warmed meat.

## DEEDEE'S NOTES:

- You will need to start preparation at least 24 hours in advance of serving.
- If you are pressed for time, you may substitute the Slow-Cooker Barbecue recipe from p. 174 of your guide.

## INGREDIENTS

*5 lbs pork butt*  
*2 tbsp mustard seeds*  
*2 tbsp salt*  
*1 tbsp crushed red pepper*  
*1 tbsp ground black pepper*  
*1 tbsp ground mustard*  
*1 tbsp smoked paprika*  
*1 tsp cayenne pepper*  
*1 tsp Liquid Smoke, optional*  
*1 tsp cumin*  
*2 cans lager beer*  
*½ cup apple cider vinegar*



# FIESTA BLACK BEAN SALAD

SERVES 20     Adapted from *Inspired Cooking*

Whisk dressing ingredients in small bowl. You may also use an immersion blender to fully emulsify.

For salad, combine black beans, corn, peppers, onions, and cilantro in a large bowl. Add dressing and toss.

Garnish with crumbled feta cheese and cilantro sprigs (optional).

## DEEDEE'S NOTES:

- Salad may be prepared 1 day in advance.
- Increases well.
- You may want to serve cilantro on the side. For some, cilantro tastes like dish soap. It is verifiable: “How cilantro tastes to you has a lot to do with your genes,” says SciShow’s Hank Green. “Scientists were able to pin down most cilantro haters as people with a shared group of olfactory-receptor genes, called OR6A2, that pick up on the smell of aldehyde chemicals. Aldehyde chemicals are found in both cilantro *and* soap.” – Huffington Post



## INGREDIENTS

### DRESSING

- ½ cup olive oil*
- ¼ cup grapeseed oil*
- ¼ cup lime juice*
- 1 tbsp ground cumin*
- 1½ tsp Dijon mustard*
- ½ tsp minced garlic*
- ½ tsp salt*
- ½ tsp pepper*

### SALAD

- 2 15-oz cans black beans, rinsed and drained*
- 2–3 ears corn, kernels cut off cobs\**
- ½ red bell pepper, chopped*
- ½ yellow bell pepper, chopped*
- ½ cup chopped fresh cilantro*
- ⅓ cup chopped green onions*
- Crumbled feta cheese, optional*
- Cilantro sprigs, optional*

\* You may substitute 10 oz of frozen corn or 1 can of white corn for the fresh corn.



# GAME-DAY BROWNIES

YIELDS 70 1½-INCH BROWNIES

Adapted from *The Barefoot Contessa*

In a small bowl mix 1 cup flour, baking powder, and salt. Cut butter into chunks and chop unsweetened chocolate.

Place butter, 16 oz chocolate chips, and unsweetened chocolate in a medium metal or glass bowl or in the top of a double boiler. Set bowl over a pot of simmering water and stir until fully melted. Cool slightly.

In a large bowl, whisk together the eggs, coffee powder, vanilla, and sugar. Stir the chocolate mixture into the egg mixture and cool to room temperature. Fold flour mixture into chocolate mixture. Toss remaining 12 oz chocolate chips with ¼ cup flour, and fold into batter.

Pour into a half-sheet (13x17) pan that has been buttered and floured or lined with parchment paper.

Bake at 350° for 20 min, then rap the baking sheet against the oven shelf to force the air to escape from between the pan and the brownie dough. Bake 10–15 min more, until a toothpick inserted at the center comes out clean. Do not overbake – watch edges.

Allow to cool thoroughly, and cut into 70 squares.

## DEEDEE'S NOTES:

- Recipe may be prepared 2–3 days in advance. Allow to cool completely and wrap tightly. Cut just prior to serving.
- Freezes well.

## INGREDIENTS

1¼ cups flour, divided  
1 tbsp baking powder  
1 tsp salt  
1 lb unsalted butter  
28 oz semisweet chocolate chips, divided  
6 oz unsweetened chocolate  
6 extra-large eggs  
2 tbsp instant espresso coffee powder  
2 tbsp vanilla extract  
2¼ cups sugar

