

Brisket Stew

Simmer for 60 minutes.

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Brisket is a big piece of meat and we often have leftovers. The next day brisket stew is a delicious use of the left over brisket.

Ingredients

Ingredient	Qty	Units
Olive Oil	1/3	Cup
Diced Medium Onion	1	Each
Minced Garlic	6	Cloves
Diced San Marzano Tomatoes – 28 ounce	2	Cans
Niblet Corn – 11 ounce	2	Cans
Sliced Small Zucchini	2	Each
Sliced Small Summer Squash	2	Each
Chopped Smoked Brisket	2	Cups
Kosher Salt	2	Tbs

Directions

Put olive oil into a stock pot over medium heat, add diced onions and minced garlic, cook until golden.

Add tomatoes and niblet corn.

Add sliced zucchini and summer squash.

Add chopped smoked brisket.

Add kosher salt, I do not add pepper because I use a pepper based rub on the brisket.