

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 | 8 | 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.