

Brisket on a Biscuit

Braised brisket on a green onion biscuit with spicy quick pickle radishes

Serves: 6

Time: 4 hours



For the brisket:

1 brisket – 2-3 pounds

Pappy's 50% sodium seasoning

Put a little olive oil in an oven safe heavy bottom dish or Dutch oven over medium high heat. Rub the brisket generously with Pappy's. Then brown it on both sides in the pot you're using. Add about half an inch of water and cover with foil. Roast this for about 3 hours at 300 degrees. Check it every now and then after an hour and half to make sure it isn't going dry (add water if necessary). It is ready when you can twist a fork in it and fairly easily shred. Let it rest for 15 minutes before shredding.

Meanwhile, start the radish quick pickles.

For the radishes:

1 bunch of radishes

3/4 cup white wine vinegar

3/4 cup cold water

3 Tablespoons honey

2 1/2 teaspoons salt

1/2 teaspoon red pepper flakes

Clean the radishes and slice them thin. Put them in a jar.

Combine the rest of the ingredients in a small saucepan and bring to a boil. As soon as it begins to boil and the honey is dissolved, pour it over the radishes.

Let cool enough to put a lid on and refrigerate. These are best cold on the sandwich. What you don't use can be kept in the fridge for a week or two, but they are crispiest within a few days.

Green onion biscuits:

2 cups all purpose flour
1 Tablespoon + 1 teaspoon baking powder
1/4 teaspoon baking soda
1 teaspoon salt
4 Tablespoons cold butter
1 cup cold milk
1/3 cup green onions, sliced thin (green parts only)
1/2 teaspoon black pepper

Bump the oven up to 450.

Combine the flour, baking powder, baking soda, salt and pepper. Cut in the butter until it resembles coarse crumbs. The less mixing you have to do with these the softer they will be. Mix in the milk with the minimum mixing needed to get it incorporated. Gently fold in the green onions.

Gently pat out the biscuit dough onto a floured surface until about and inch to an inch and a half thick. Use a round cutter to cut biscuits straight up and down, don't twist the cutter. I used a 3" cutter on these so they would be bigger for a sandwich.

Lay barely touching each other on a greased cookie sheet and bake for 12-18 minutes, until golden on top.

Open up a hot biscuit and slather on some butter.

Shred the brisket and add enough juice from the pan to keep it juicy, but not enough to get the biscuit soggy. Lay some on the hot biscuit.

Layer on brisket, then lay on cold radish pickles. Put the top on and...Enjoy!