



## Coffee-Rubbed Brisket and Black Bean Chili

SERVINGS: 10-12

For a crowd-pleasing party dish, first cook up Matt Abdoo's coffee-rubbed brisket, then add it to spicy black bean chili. Try the brisket on its own too. The coffee-rubbed brisket is also great in sandwiches.

### INGREDIENTS

#### Brisket

- 4 tablespoons ground instant coffee
- 5 tablespoons Kosher salt
- 1 cup butcher cut (coarsely ground) black pepper
- 5 tablespoons granulated garlic
- 2 tablespoons granulated onion
- 5 pounds brisket

#### Chili

- 7 slices smoked bacon, medium diced
- 2 white onions, medium diced
- 7 cloves garlic, minced
- 2½ pounds cooked coffee brisket, diced into small pieces
- 2 tablespoons Worcestershire sauce
- 1 tablespoon ground cumin
- 1 tablespoon chili powder
- 1 teaspoon hot hatch powder
- 2 tablespoons salt
- 2 teaspoons black pepper
- 1/2 teaspoon allspice
- 1/2 teaspoon oregano
- 1/2 teaspoon ground coriander

### PREPARATION

#### To make the brisket:

Preheat oven to 250 degrees F. Combine all dry ingredients and mix. Generously season the beef brisket on all sides with coffee rub and let marinate for 20 minutes.

Place the brisket a sheet pan with a wire rack and slow cook in the oven until the internal temperature reaches 155 degrees F. Wrap the entire brisket in foil and return to the oven until the internal temperature reaches 198-203 F. Remove brisket from oven and allow to cool at least overnight in the foil in the refrigerator or until ready to make the chili.

#### To make the chili:

Over medium heat, warm a large heavy-duty pot such as a Dutch oven and render bacon with 1 tablespoon of vegetable oil until crispy. Add garlic and cook until aromatic. Add onion and cook until tender.

Add tomato puree, 1 cup of water, Worcestershire sauce and spices and simmer for 30 minutes. Add the diced brisket and black beans and simmer for an additional 15 minutes. Serve with a dollop of sour cream and crushed cheese crackers.

1/2 cup diced  
jalapeno

2 28-ounce cans tomato  
puree

3 15-ounce cans black beans

**Garnish**

2 cups sour cream

2 cups cheddar crackers