

I once had a dream that I was talking with a chef who said something so awful to me that I needed to reply with the meanest thing you can say to a chef. I stood up and yelled “your barbeque needs sauce, mutherfucker!”

People pretend there's really a “sauce or no sauce” debate. It's not a debate, every great barbeque joint in the world has sauce on the table, so the question is settled. Yes, great BBQ doesn't NEED sauce, but...it, and your guests, deserve the option. Like dry-rub, you either have a sauce recipe, or you're going to buy sauce. My sauce recipe is impractical as I first make the ketchup (5 hours), and the mustard (not much work, but cures for 6 days), and use a barrel-aged hot sauce (don't even ask). If you buy your sauce, this is how I would recommend improving it:

Mix Together the Following:

16 Oz Sauce

1/3 Cup Mustard, Dijon

1/4 Cup Hot Sauce

1/4 Cup Bourbon

1/4 Cup + 1 Tbsp Soy Sauce

1/8 tsp Smoked Paprika

1 Tbsp Liquid Smoke

1/4 Cup Brisket Juice from SV
brisket (if available)



BRISKET BISCUIT

Sous vide brisket slices reheated in butter and “brisket juice” from the cooking process, cheddar cheese, loaded eggs (scrambled eggs with as much cream as they can hold), on a biscuit