

# BRISKET FRIED RICE

ingredients:

- 1 Tbsp Oil, Vegetable
- 1 Cup Pepper, Green, Julienned
- 1 Cup Pepper, Red, Julienned
- 1 Cup Onion, Red, Julienned
- 1/4 Cup Onion, Green, Sliced
- 1 Cup Brisket, Cooked, Shredded
- 2 Cups Rice, Spanish style
- 1/4 Cup Stock, Chicken
- 1 Tbsp Oink Rub by 5280 Culinary
- 2 Tbsp High Altitude BBQ Sauce by 5280 Culinary
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preparation:

- 1 Heat saute pan or wok on Gas grill on high heat, for 10-12 minutes
- 2 Add the oil and heat for 30 seconds
- 3 Add the peppers, onions and green onions
- 4 Saute for 3-5 minutes or until lightly browned
- 5 Add the brisket and saute for 3-5 minutes or until hot
- 6 Add the rice and stock and saute until hot
- 7 Season with Oink as heavy or as light as you prefer
- 8 Finish with High Alitude BBQ sauce
- 9 Serve hot
- 10 Goes great with more brisket or bbq chicken
- 11
- 12

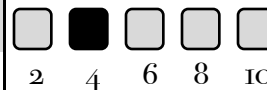
notes:

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difficulty:



serves:



preparation time:

10 minutes

cooking time:

12 minutes

cooking tool:

Cast Iron  
 Saute Pan  
 Wok

cooking tool settings:

Gas Grill High

COOKING GEAR

recipe rating:

