**Brisket with Hawaiian BBQ**

Serves 6-10

Introduction From Chef Richard Blais

Cooking brisket to a melting texture is too easy for the result, but one worth the time. I’m unashamed that I LOVE sweet, sticky and salty sauce, so I lather it up, which is fine as it works splendidly with the creamy and briny Mac salad. I have to stop writing now as I’m getting too hungry.

**Choosing the Right Salt**

We dry brine the brisket for 2 hours with Morton® Coarse Kosher Salt because we are looking for the most surface area of the salt to cover the meat.

Morton® Coarse Sea Salt is a great finishing salt to add texture and seasoning to finished meat. It is a classic chef touch to season the sliced pieces.

We use Morton® Fine Sea Salt in the pasta water for the macaroni because it dissolves the fastest in boiling water.

**Ingredients**

* One 3- to 4-pound brisket, fatty end
* 2 cups Morton® Coarse Kosher Salt
* 1/4 cup coriander seeds, crushed in a mortar or under a pan
* 2 tablespoons freshly ground black pepper
* 2 teaspoons paprika
* 1 tablespoon cayenne pepper
* 1/4 cup vegetable oil
* 3/4 cup packed brown sugar
* 1/3 cup yellow mustard
* 1 Pinch Morton® Coarse Sea Salt (about ½ teaspoon)

**Directions**

1. Cover the brisket liberally with 2 cups Morton® Coarse Kosher Salt. Cover loosely with plastic wrap and let sit under refrigeration for at least 2 hours.
2. Rinse the brisket under cold water and pat dry with paper towels. Season with the coriander, black pepper, paprika, and cayenne pepper.
3. Heat the oil in a roasting pan over medium-high heat until just smoking. Sear the brisket, turning occasionally, until browned on all sides. Remove it to a platter to cool, covered, about 20 minutes.
4. Meanwhile, arrange 2 long overlapping sheets of aluminum foil that are large enough to envelop the brisket on a work surface.
5. Preheat the oven to 300°F. In a small bowl, mix the brown sugar and mustard to make a paste. Rub the brisket with the paste and place atop the foil sheets, making sure to get every last bit of the paste. Tightly wrap the brisket in the foil so that no mustard paste can escape.
6. Place the brisket on a roasting rack set in a roasting pan and cook for 10 hours. A paring knife should pierce the meat with ease. Let cool slightly.
7. Unwrap the brisket, slice, and serve. Season with a pinch of Morton® Coarse Sea Salt. Leftover brisket can be wrapped tightly in plastic wrap and stored in the refrigerator for up to 1 week.

**Pineapple BBQ sauce**

**Ingredients**

* 2 cups canned pineapple in juice, blended smooth
* 1 tablespoon ground ginger
* 1 tbsp garlic, minced
* ½ tsp chili powder
* 3 tbsp cider vinegar
* 1 cup ketchup
* 3 tbsp light brown sugar
* 1 tbsp molasses
* 1 teaspoon black pepper
* 1 teaspoon Morton® Coarse Kosher Salt

**Directions**

1. In a medium sauce pot over medium- low heat, combine pineapple, ginger, garlic, and chili powder. Bring to a simmer and cook 5 minutes, stirring occasionally.
2. Add vinegar, ketchup, molasses and brown sugar and stir to combine. Simmer 20 minutes, stirring as needed. Season with Morton® Coarse Kosher Salt and cracked black pepper. Cool and store in an airtight container under refrigeration.

**Macaroni Salad**

Serves 6

**Ingredients**

* 1, 1lb box macaroni, cooked through in 4 cups boiling water with ½ Tablespoon Morton® Fine Sea Salt and cooled
* 3 cups mayonnaise
* 1 cup cider vinegar, plus 1/3 cup more if needed
* 1 tbsp fresh cracked black pepper
* 1 tsp Morton® Coarse Kosher Salt, plus more if needed
* 3 cups celery, small diced
* 1 carrot, grated
* 1 small white onion, grated
* 1 tsp mustard powder
* 1/2 cup sweet pickle relish

**Directions**

1. In a large mixing bowl, mix all ingredients together. Store at least 2 hours covered, under refrigeration. The macaroni will soak up the mayo and vinegar. If unable to refrigerate for 2 hours, add slightly less mayo and vinegar. Taste and add more vinegar if needed. Serve with brisket.