

Fess Parker Ranch Wagyu Brisket Hash with Poached Farm Eggs and Meyer Lemon Hollandaise

Recipe courtesy of John Cox, Chef/Partner of The Bear and Star (Los Olivos, CA)

Cooking a perfect brisket is a fun challenge on the Big Green Egg. Nothing beats a freshly smoked brisket, but what do you do with the leftovers? I think this hash is the perfect way to use your brisket leftovers and get the most out of your 12-hour cooking investment!

Ingredients

2 lbs. of cooked smoked brisket, diced
1 yellow onion, peeled and diced
1 large carrot, peeled and diced
1 russet potato, peeled and diced
1 parsnip, peeled and diced
1 Tbsp thyme, chopped
1 Tbsp parsley, chopped
1 Tbsp rosemary, chopped
Kosher salt and black pepper, to taste
Aged sherry vinegar, to taste

Hollandaise

3 egg yolks
1 cup melted/clarified butter
1 Meyer lemon
1 Tbsp water
Espelette (or cayenne) to taste
Salt to taste

Method

Set the EGG for direct cooking without the convEGGtor at 400°F/204°C.

In a cast iron skillet, cook the diced brisket until it renders and begins to caramelize heavily. Add the diced onion, carrot, potato and parsnip. Continue cooking and stirring until the vegetables are fork-tender. Add the chopped herbs to the brisket and vegetable mix. Season to taste with salt, pepper and sherry vinegar.



Eggs are a great addition to the hash; we use poached eggs, but sunny-side up or even a soft scramble will work just as well. To take the dish to the next level, add a spoonful of hollandaise on top of the eggs and hash along with a sprinkle of fresh herbs.

Hollandaise Method

Melt the butter over gentle heat in a small pot but do not brown. As the white butter solids rise to the top skim them off with a spoon and discard. Keep the clear melted butter warm.

Create a double boiler by filling a pot a quarter full with water, bringing it to a simmer and topping with a metal bowl. Remove the bowl from the heat and put the three egg yolks, 1 tbsp water and the juice from the lemon in the bowl. Whisk aggressively until the egg yolks are frothy.

Confirm that the pot of water is gently simmering and put the bowl with egg yolks over the simmering water. Constantly whisk the egg mixture until it begins to stick to the whisk. Turn off the heat and begin to gradually drizzle in the warm butter while you continue to whisk the mixture. Continue to add all of the butter until the sauce is thick and glossy.

Season to taste with Espelette and salt. Keep warm until ready to serve.

