



Aunt Clara's Pot Roast with Cheese Grits and Collard Greens

Recipe by : Chef Whitney's Aunt Clara
 Servings : 16 Preparation Time 00:02:30
 Categories : Entree

Amount	Measure	Ingredient -- Preparation Method
3	ounces	vegetable oil
6	pounds	beef brisket
2	pounds	onion -- thinly sliced
2	tablespoons	garlic -- minced
1	quart	brown veal stock
1	pint	tomato sauce
4	ounces	brown sugar
1	teaspoon	paprika
2	teaspoons	dry mustard
8	ounces	lemon juice
8	ounces	tomato ketchup
8	ounces	red wine vinegar
2	ounces	Worcestershire sauce
		s & p -- to taste

Heat oil, brown the beef on both sides & remove
 Add the onions & garlic & sauté
 Add the stock & tomato sauce & bring to a boil
 Return the brisket to the pan, cover & place in 325 oven for 1 1/2 hrs; turn the meat often
 Combine the remaining ingredients & add to the pan
 Continue cooking for approximately 1 more hour; fork tender
 Remove the brisket & cool
 Degrease sauce-do not strain
 Thinly slice the brisket against the grain
 Reheat and serve with sauce. Check out number 2 finish on next page*

*Pot Roast number two - kick it up finish! For best results remove meat from sauce and refrigerate both overnight. Slice cold pot roast against the grain 3/8" thick, arrange in baking dish, pull fat off the top of the sauce, reheat, strain, pour over the meat, reheat meat with sauce and serve. May garnish with mushrooms and pearl onions if desired.

Cheese Grits

Recipe By : Chef Whitney
Servings : 10 Preparation Time 00:01:00
Categories : Sides

Amount	Measure	Ingredient -- Preparation Method
3	cups	water or stock
3/4	cup	quick grits -- grated
2	cups	sharp cheddar cheese -- grated
1	cup	heavy cream
3	each	eggs
		Tabasco sauce & Worcestershire sauce -- to taste
1	tablespoon	fresh thyme -- chopped

Cook the grits in water or stock
Add cheese to grits
Mix remaining ingredients and add slowly tempering
Pour into greased baking dish or ramekins
Bake @ 300 for 45 min or until set (clean toothpick)
* Diced ham or bacon

Collard Greens

Recipe by : Chef Whitney
Servings : 5 Preparation Time 00:00:20 min.
Categories : Sides

Amount	Measure	Ingredient -- Preparation Method
1	bunch	collard greens
1	each	bacon slices, apple wood smoked -- diced
1	teaspoon	garlic -- minced
2	tablespoons	onion -- minced
		apple cider vinegar -- to taste
		s & p -- to taste

Pull the stems off the leaves
Blanche in boiling salted water
Chop roughly
Render bacon
When almost crisp add onions & garlic; saute
Add the greens; sauté
Add vinegar, s & p to taste and serve