

# Philly Jaws

Makes 1 Order

## INGREDIENTS

Philly Jaws	5 each
Ritas Black Cherry BBQ	2 fl oz
Oil for Frying	As Needed

## INGREDIENTS FOR PHILLY JAWNS *(yields 5 croquettes)*

Caramel Macchiato Beef Brisket	3.25 oz
Monterey Jack Cheese	1 oz
Onion, small dice	½ oz
Parsley, chopped	¼ oz
Rice Flour	½ oz
Egg	1 each
Pretzel Panko	2 oz

## INGREDIENTS FOR CARAMEL MACCHIATO BRISKET *(yields 8lbs)*

Beef Brisket	12 lb
Caramel Macchiato Dunkin Cereal	11 oz
Coffee Espresso Powder	4 oz
Unsalted Caramel	4 oz
Kosher Salt	2 oz
Cherry Wood	1 log

## INGREDIENTS FOR PRETZEL PANKO *(yields 16 oz)*

Rold Gold Tiny Twist Pretzel	8 oz
Panko Breadcrumbs	8 oz

## INGREDIENTS FOR RITAS BLACK CHERRY BBQ *(yield 1 gallon)*

Jalapenos	1 each
Garlic Clove	1 each
Yellow Onion	½ each
Ketchup	32 fl oz
Apple Cider Vinegar	6 fl oz
Worcestershire Sauce	1 fl oz
Ground Mustard	¼ oz
Chili Powder	½ oz
Honey	4 oz
Bourbon	1 oz
Hot Sauce	½ oz
Kosher Salt	½ oz
Black Pepper	¼ oz
Ritas Black Cherry Water Ice	48 fl oz
Hanks Black Cherry Soda	24 fl oz
Blended Oil	1 fl oz

## **DISH ASSEMBLY**

1. Fry the Philly Jaws for 2 minutes at 350 degrees
2. Place on a towel to dry
3. Serve with Rita's Black Cherry BBQ Sauce

## **METHOD FOR PHILLY JAWNS**

1. Take eggs and whisk them until incorporated. Place in refrigerator.
2. Put rice flour into a large bowl, set aside. Do the same with the pretzel panko. Reserve for build.
3. Take the jack cheese, grate, and fold into the chopped brisket.
4. Add onion, chopped parsley and fold into the brisket cheese mixture.
5. Take mixture, and form into croquettes and place on parchment lined plate. Place in freezer.
6. Once partially frozen, bread each croquette. First roll in rice flour, then dip in egg mixture, and lastly toss in panko pretzel crumbs until fully coated.
7. Place back on parchment lined plate and place in freezer until needed.
8. Once needed, pull 24 hours in advance.

## **METHOD FOR CARAMEL MACCHIATO BRISKET**

1. Take caramel macchiato cereal and crush until fine, add espresso powder and unsalted caramel
2. Take the wood and soak in water 1 – 2 hours in advance of smoking to reduce burning
3. Season brisket with the cereal mixture. Let rest for 12-24 hours before smoking
4. Place brisket inside of smoker, fat side up, add the wood and smoke at 225 for 12-16 hours or internal temperature of 205 degrees
5. Remove brisket and let rest for 3-4 hours, then chop until finely shredded
6. Reserve in refrigerator until needed.

## **METHOD FOR PRETZEL PANKO**

1. Pulse pretzels in a food processor until finely chopped
2. Add panko to mix and set aside until needed

## **RITA'S BLACK CHERRY BBQ**

1. Add blended oil in a large pot and add onion, jalapeno, garlic and stir for 2 minutes
2. Add bourbon and deglaze
3. Add the rest of the ingredients and stir until evenly combined
4. Bring to boil and then reduce to a simmer and cook for 20 -25 minutes. Adjust seasoning as necessary
5. Blend the sauce with a blender until smooth
6. Reserve until needed.