

# South Philly Pretzel Melt

Makes 1 Sandwich

## INGREDIENTS FOR SANDWICH

Soft Pretzel	1 each
Beef Brisket (recipe below)	4 oz
Cooper Sharp Cheese, Sliced	1 each
Diced Pickles	0.50 oz
Fried Onions (recipe below)	1 oz
Horseradish Dijonaise (recipe below)	1 oz

## INGREDIENTS FOR BEEF BRISKET *(yields 10lbs)*

Beef Brisket	12 lb
Kosher Salt	5 oz
Black Pepper	4 oz
Blended Oil	3 fl oz

## INGREDIENTS FOR STEAK QUESADILLA *(yields 6oz)*

Unsalted Butter	2 oz
Yellow Onions, sliced	8 oz
Kosher Salt	0.50 oz

## INGREDIENTS FOR HORSERADISH DIJONAISE *(yields 18fl oz)*

Prepared Horseradish	4 oz
Sour Cream	2 oz
Dijon Mustard	4 oz
Mayonnaise	8oz

## SANDWICH ASSEMBLY

1. Cut pretzel in half lengthwise (preheat oven to 250 degrees)
2. Evenly spread horseradish dijonaise on both sides of the pretzel roll
3. Place warm, chopped brisket on top of the bottom portion of the roll
4. Add the fried onions on top of the brisket
5. Place dived pickle on top of onions
6. Place 1 slice of cheese on top of pickle and top off with the top portion of the roll.
7. Place in a preheated 350-degree oven and melt the cheese.
8. Remove from oven and cut in half.
9. Serve immediately and enjoy!

**BRISKET PROCEDURE (Yields 10lbs)**

1. Preheat oven to 250 degrees
2. Season the brisket with Kosher Salt and Fresh Cracked Pepper
3. Drizzle brisket with blended olive oil
4. Take a chef's knife and score the fat cap to allow to render during the cooking process.
5. Place the brisket, fat side up, onto a roasting rack lined sheet pan and place into oven.
6. Slow roast until an internal temperature of 205 is achieved
7. Allow to cool for 30 minutes and then rough chop and reserve for later use.

**FRIED ONION PROCEDURE**

1. In a 10" nonstick skillet melt the butter over medium heat
2. Once butter has melted, add onions
3. Constantly stir to avoid burning and continue cooking over medium heat
4. Once onions turn dark brown, add salt (this keeps from releasing the water from the onions)
5. Pull the onions from the heat and allow to cool
6. Warm before building the melt.

**HORSERADISH DIJONAISE PROCEDURE:**

1. Take all ingredients and whisk together until evenly combined
2. Refrigerate until ready to use