

Brisket Bread Bowl

Recipe by Joel Scott



Ingredients:

- Your choice of bread dough
- 2 lbs ground or chopped brisket
- Diced onion
- 2 cans golden mushroom soup
- Mashed potatoes or cheese grits for serving

Directions:

1. Start out with your choice of bread dough, forming a thin layer into bowl shapes. (I used small pot pie tins, but you could also use a muffin pan.)
2. Bake the bread indirect on the grill until completely done – golden brown.
3. Remove the bread bowls from the grill.
4. Next, place 2 lbs of ground or chopped brisket along with some diced onions into a large cast iron skillet on the grill.

5. After it is browned, add 2 cans of golden mushroom soup into the skillet. (I like a lot of mushrooms, so I added an extra can of plain mushrooms as well.)
6. Stir everything around and let simmer for 30 minutes.
7. Finally, place the bread bowls onto a bed of mashed potatoes or cheese grits, and fill up the cups with the brisket concoction and enjoy!