

Uncle Bob's Smoked Brisket Pot Pie

Ingredients

1 teaspoon margarine or butter
Cooking spray
2 tablespoons UNCLE BOB'S COUNTRY SEASONED SALT
2 cups chopped purple onion
½ cup chopped green bell pepper
1/3 cup diced and seeded pablano chile pepper
(or one 4.5 oz can of chopped green chiles, drained)
1 large garlic clove, minced
1 ½ teaspoons cumin seeds
2 teaspoon ground cilantro
1/4 cup cider vinegar
4 cups cubed brisket (approx. 1 ½ lbs; ½ inch cubes)
2 tablespoons brown sugar
1 ounce unsweetened chocolate, grated (trust me on this one!!)
1 bottle chili sauce (12 ounces)
1 can beef broth (10 ½ ounces)
1 can refrigerated corn bread twists (11 ½ ounces)

Directions

1. Preheat oven to 375 degrees.
2. Melt margarine in a large nonstick skillet coated with cooking spray over medium-high heat. Add onion, peppers, and garlic, and sauté for 5 minutes. Stir in cumin and cilantro, and cook 2 minutes. Stir in vinegar.
3. Add the brisket, brown sugar, chocolate, chili sauce, and broth; cook for 15 minutes or until thick, stirring occasionally. Spoon brisket mixture into 11 x 7 inch baking dish coated with cooking spray.
4. Unroll corn bread dough, separating into strips. Place strips in a lattice pattern over the brisket mixture. Bake at 375 degrees for 30 minutes or until golden brown. Let stand 15 minutes before serving.