



Brisket Hash on the Flat Iron® Portable

INGREDIENTS

- 1 Bag Of Frozen Shredded Hash Brown Potatoes (30 oz)
- 2 Cups Smoked Brisket (Cubed or Chopped)
- 4-6 Slices Bacon
- 1 Yellow Onion (Diced)
- 1 Red Bell Pepper (Seeded and Diced)
- 1 Green Pepper (Seeded and Diced)
- 1 Tbsp Minced Garlic
- 1 Tbsp Minced Garlic
- 3 Tbsp Olive Oil
- 2 Tbsp Char-Griller Original AP Seasoning
- 2 Tsp Salt
- 1 Tsp Black Pepper
- 5-10 Large Eggs
- Optional: BBQ Sauce

INSTRUCTIONS

1. Heat some olive oil to grease Flat Iron Griddle
2. Cook bacon over medium-high heat until fully cooked but not crispy, chop and set aside for later
3. Heat more olive oil and cook onions over medium-high heat about 3 minutes, until translucent in color
4. Add in peppers and garlic
5. Cook for 1-2 more minutes
6. Add in hash brown potatoes and cook for 15-20 minutes turning often to ensure all ingredients brown evenly (Add more olive oil if needed)
7. Add in your brisket and chopped bacon, season all ingredients with the Char-Griller Original AP seasoning, salt, pepper
8. Cook for 5-10 minutes until brisket is brown and potatoes are fully tender
9. Remove from heat and keep warm
10. Cook eggs as you like, sunny side up or even scrambled eggs go great with this recipe
11. (Optional) Warm BBQ sauce in microwave for 30 seconds and stir
12. To plate, scoop hash onto plate then top with cooked eggs and optional BBQ sauce!



Marinated Flat Iron Steak on the Flat Iron Portable Griddle

INGREDIENTS

- 16 Oz Flat Iron Steak
- ¼ Cup Worcestershire Sauce
- 1 Tbsp Balsamic Vinegar
- 1 Tbsp Dijon Mustard
- 1 Tbsp Char-Griller Steak Seasoning

INSTRUCTIONS

1. In a bowl, combine Worcestershire, vinegar, mustard, and Char-Griller Steak seasoning.
2. In a gallon-sized plastic bag, pour marinade over flat iron steaks. Be sure to coat entirely. Marinate in the refrigerator for 30-60 minutes. Remove steaks and discard the marinade.
3. Preheat your Char-Griller Flat Iron Griddle to high heat.
4. Season steaks with salt and pepper to taste. Cook to medium rare (130°F) for best results. About 12-14 minutes, turning once at the halfway point. Use a meat thermometer to ensure proper doneness.
5. Remove steaks and let rest for 5 minutes.
6. Slice thinly across the grain and enjoy!