



Weekend at Brisket, Barbeque Restaurant in Al Mina, Abu Dhabi

There's a barbeque restaurant near Zayed Port that puts five star burgers on the table, and at the same time puts most other burger joints to shame – and it is simply called Brisket.

And it's not playing on fancy-shmancy marketing, either – the focus is 100% on the real deal: what's on your plate.

The interior is utilitarian: you are there for one purpose – to feast like a BBQ King!





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Plus a pleasant outdoor section, too.



And Brisket's secret is indeed the brisket.

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It's easy... all you need is many hours of slow smoking with dry-aged oak wood, and a chunk of prime USDA beef (the brisket), and some secret spices for the rub, and... no, it's not easy at all!

But with the right passion and dedication to perfection, and a massive professional metal smoker oven from Texas, you too could perfect the art of smoking brisket, after a decade or two of practice and experimentation...

In this red beast is where the magic happens:





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Brisket is the cut of beef from the chest of the cow, and it is a tough chew even for hungry cowboys – but, when cooked properly, brisket is transformed into one of the most flavorsome cuts of beef on the planet.

And it just melts in your mouth!



You see, this is not minced meat like most burger shops – where various cuts and scraps are thrown into a mixer and pressed onto a hot plate, and served squashed flat and round after 5-6 minutes on high heat.

Nope - this is a massive chunk of proper, real prime beef, USDA minimum grade 6, all halal, of course; and it is babied, rubbed gently with spices, allowed to gently permeate in the natural aromas, cooked slowly over low heat so that the juices remain an integral part of the meat, all the while infused with charred oak wood smoke... for 14 continuous hours!





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Definitely not your usual fast food burger!

And the difference is enormous; simply incomparable.



And then the good folk at Brisket build your burger.

Try the BOB (Brisket on Burger), which takes a juicy 180 grams burger patty, topped with chunks of brisket, smothered with tasty cheddar cheese, a few onion rings, a pickle or two, all hugged between the softest potato bun, and you have a fine-dining version of a majestic and much-loved burger, second to none in Abu Dhabi.



Or go for the sliders - three joyful mini-burgers.

Just look at these three morsels!

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Did I say “mini”???



Hardly.

In fact, nothing is “mini” at Brisket – not the burgers, not the taste.

And the juiciness is incredible.





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In fact, single-use gloves are provided... and you just need to dive in.

The result is a brisket burger that is equivalent to a fine-dining experience for a burger lover.

There simply is not a better tasting burger.



And it is even more than just the taste – it is the soft feel of the bun in your hands, and the weight of it! As your nose picks up the sweet smokiness, you know you are about to enjoy a unique burger... then it is the tease of the first bite, and the impact of the texture on the palate – it is a burger that you eat with your eyes closed, in total meditative ecstasy – and the flavors are in full force.

Ketchup, mayonnaise, sriracha, tabasco, mustard are all provided – and totally unnecessary – I'll bet no one touches them, even.

But hey, it's your burger, so do as you please.



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Overall, for a five-star burger experience in Abu Dhabi, second to none – and prepared with love, patience and much expertise – head down to Brisket barbeque restaurant in Al Mina with a bunch of friends, and you too will know what Abu Dhabi's best brisket burger tastes like!