



Beef Brisket Rice Porridge

NIBBLEDISH CONTRIBUTOR

Ingredients

- Pot roasted beef brisket
- Beef stock
- Cooked or leftover rice
- Carrots & Celery or any other vegetables
- Garlic
- Parsley
- Pickle
- Sesame oil

Instructions

This was one of the best leftovers creations I've made yet. Inspired by yongfook's [chicken rice porridge](#), I decided to try making a variation with some leftover Jewish style pot roasted beef brisket that I had in the fridge.

1. Add the vegetables, parsley and some garlic to beef stock and boil for about 20 minutes.
2. Meanwhile, fry some garlic pieces in a tiny bit of sesame oil and set aside. Use the same pan to warm up the leftover brisket and pull it apart with some forks.
3. Put the rice in a bowl and strain the soup over the rice.
4. Top with the veggies from the soup, beef, and fried garlic or serve it all on the side. I added some kosher pickle slices too.

This is more like soup and less like porridge as I'm used to it. It was an interesting

improvised combination. The rice was a little tough for my taste. Next time I will cook the rice a little bit in the soup to soften it more.