

BBQ Brisket Sliders

Courtesy of Carole's Creations

Prep Time: 10 minutes

Cooking Time: 2-1/2 hours

Makes: 12 slider

CChints: Brisket can be a tuff piece of meat. The rub is designed to help tenderize the meat as it cooks. beef soup.



Rub: For 2 pounds of brisket

1 teaspoons salt

1/2 teaspoon garlic salt

1/2 teaspoon onion salt

1 teaspoons black pepper

1 teaspoons celery salt

1/2 teaspoon smoked paprika

1 teaspoon Worcestershire sauce

1 medium yellow onion, sliced

15 ounce can of Beef broth

BBQ Sauce:

2 tablespoons sugar

1/2 cup lite Russian dressing

1/2 cup of a honey BBQ sauce

12 prebaked dinner rolls

Dill pickles

Potato Chips

Get your butcher to trim most of the fat from the meat on both sides.

Preheat the oven to 350 degrees F. Line a 9x13 pan or boasting pan with foil or a silicone mat for easy clean up.

In a small mixing bowl, combine everything you need for the rub. Divide the rub in half and use the backside of a spoon to spread the rub on one side of the meat. Lay the meat in the baking dish, rub side down and spread the rub over the other side of the meat. Bake uncovered for 30 hour.

After the hour, remove the pan from the oven. Slowly pour in the broth to make the liquid at least 1/2 inch deep. Lay the onions on top and cover the pan tightly with foil. Bake for 2 hours or until the meat just begins to become tender.

After the 2 hours, remove the pan from the oven and let sit for 5 minutes. Transfer the meat to a cutting board, trim off any excess fat and let it sit for another 10 minutes. During this time, carefully pour the pan drippings into a glass container to cool down and make the BBQ sauce. In a small bowl combine the ingredients for the sauce and stir well. When the 10 minutes have passed you can slice the meat across the grain in 1/2 inch pieces.

If the foil in the pan is damaged or torn, throw it away and replace it with a new piece. Lay the sliced meat back in the baking pan. Pour the sauce over the meat and use a knife to open the pieces apart so that the sauce can drip down between each slice. Cover with foil again and bake 20- 30 minutes until the meat pulls apart with a fork.

During this time do a little clean up, set the table and cut the rolls in half. Transfer the meat to a large platter and shred with 2 forks. Spoon it onto the buns and serve with pickles and chips.