

SMOKED BRISKET SANDWICH



INGREDIENTS

10 sweet, brioche or potato buns
1 recipe BBQ sauce
1 recipe vinegar slaw

VINEGAR SLAW

1 large head cabbage, finely shredded
1 medium bell pepper, finely chopped
1 cup green onions, finely chopped

DRESSING

½ cup honey
1 tsp kosher salt
1 cup vegetable oil
¼ tsp ground black pepper
1 cup apple cider vinegar

Combine all ingredients and let sit 1 hour in refrigerator before eating.

BBQ SAUCE

6 whole dried chili peppers
4 cups ketchup
6 Tbsp. light brown sugar
3 Tbsp. yellow mustard
1 cup apple cider vinegar
3 Tbsp. Worcestershire
1 Tbsp. black pepper
1 Tbsp. red pepper flakes

Add all the ingredients to a saucepan and simmer for 15 minutes.

BRISKET

Hickory chips, for smoking

BRINE

4 cups apple cider
6 cups cold water
6 cups Yuengling Lager
½ cup kosher salt
¼ cup honey
1 Tbsp. black peppercorns
2 bay leaves
1 onion, halved
6 cloves garlic, smashed
1 tsp red pepper flakes
1 (5–6 pound) beef brisket

RUB

1 cup salt
2 cups light brown sugar
½ cup paprika
¼ cup onion powder

INSTRUCTIONS

Soak the hickory chips in water for 1 hour before grilling.

FOR THE BRINE

Combine all ingredients in a large dutch oven and stir to combine. Add the brisket and let soak in the brine solution for up to 3 hours in the refrigerator.

FOR THE RUB

Combine the salt, paprika, pepper, sugar, and onion powder together in a bowl.

Smoke the brisket. Set up your smoker with charcoal and hickory chips using indirect heat. Heat the grill to 275°F. Remove the brisket from the fridge. Drain from the brine and pat dry with paper towels. Place on a rimmed sheet tray. Rub the brisket with the spice mixture. Place the seasoned brisket, fat cap up, on the grill and smoke for 2 hours with the grill top closed. Flip the brisket over, fat cap down, and smoke 2 more hours. Check and refill charcoal levels and hickory chips throughout the smoking process, keeping the temperature at a constant 275°F. Remove the brisket from the grill and wrap in a double layer of heavy-duty aluminum foil. Place back on the grill for 2 more hours. Remove the brisket from the grill, unwrap the foil and let rest for 30 minutes before slicing against the grain.



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Yuengling
★ TRADITIONAL ★
LAGER