

Texas-Style Brisket Sandwich with Tangy BBQ and Crunchy Slaw

Smoked Beef Brisket Sandwich



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INGREDIENTS

- 1 pound smoked beef brisket, sliced
- 4 brioche buns
- 1 cup barbecue sauce (use your favorite style)
- 1 tablespoon olive oil
- $\frac{1}{2}$ cup pickled onions (optional)
- $\frac{1}{2}$ cup coleslaw (optional)

DIRECTIONS

1. Prepare the Brisket: If not already sliced, thinly slice your smoked brisket across the grain for tenderness.
2. Warm in a skillet or oven if using leftover brisket.
3. Toast the Buns: Heat a skillet over medium heat.
4. Brush the inside of each brioche bun with olive oil.
5. Place buns cut-side down and toast until golden and crisp.
6. Assemble the Sandwiches: Lay a hearty portion of sliced brisket on the bottom half of each bun.
7. Drizzle generously with barbecue sauce.
8. If desired, top with pickled onions and a scoop of coleslaw.
9. Serve: Cap each sandwich with the top bun and serve immediately.

SWAPS & NOTES

& Swaps Smoked Brisket : Use store-bought, leftover, or freshly smoked brisket.

BBQ Sauce : Sweet, smoky, spicy-choose what suits your taste or regional flair.

Buns : Brioche is soft and buttery, but Kaiser rolls, pretzel buns, or potato rolls work well too.

Toppings : Add sliced pickles, jalapeños, or a slice of cheddar cheese for a twist.

TIPS FOR SUCCESS

Don't overheat the brisket -it should be warmed through but not dried out.

Toasting the buns prevents them from getting soggy under the sauce.

Layer coleslaw last to keep its crunch.

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