

My Favorite BBQ Brisket Sandwich Recipe for a Crowd

There are certain dishes that are just pure comfort, and a



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INGREDIENTS

- 1 lb beef brisket
- 1 tablespoon paprika
- 2 garlic cloves, minced
- 1 teaspoon ground cumin
- Salt and black pepper, to taste
- 1 cup BBQ sauce
- 4 soft sandwich rolls or brioche buns
- Red onion, thinly sliced (optional)
- Pickles, sliced (optional)

Swaps and Notes:

Brisket: A 1 lb beef brisket is perfect for a small family, but you can easily scale this recipe up for a crowd.

Spices: The combination of paprika, garlic, and cumin is a classic for BBQ, but you can add a pinch of chili powder or cayenne pepper for a little bit of heat.

BBQ Sauce: Use your favorite store-bought BBQ sauce for a quick and easy option. You can also make your own if you have a favorite recipe.

Rolls: Soft sandwich rolls or brioche buns are perfect for this. They hold up well to the saucy brisket and have a lovely, soft texture.

Toppings: The red onion and pickles are the perfect toppings for this sandwich. They add a wonderful crunch and a tangy flavor that cuts through the richness of the brisket.

How to Make BBQ Beef Brisket Sandwich:

Preheat the Oven: Preheat your oven to 300°F (150°C).

Season the Brisket: In a small bowl, mix together the paprika, minced garlic, ground cumin, salt, and black pepper. Rub the spice mixture all over the beef brisket.

Roast to Perfection: Place the seasoned brisket in a roasting pan or a Dutch oven. Cover it tightly with a lid or aluminum foil. Roast for 3-4 hours, or until the brisket is fall-apart tender. You can check it with a fork-it should shred easily.

Shred and Sauce: Remove the brisket from the oven and let it cool slightly. Shred the brisket with two forks. In a large bowl, mix the shredded brisket with the BBQ sauce.

Assemble the Sandwiches: Toast the sandwich rolls or brioche buns. Pile the saucy brisket mixture onto the bottom half of each roll. Top with thinly sliced red onion and pickles if you're using them. Place the top half of the roll on top and serve immediately.

Tips for Success:

Low and Slow: The low oven temperature and long cooking time are crucial for a tender, juicy brisket. Don't rush this step!

Cover the Brisket: Keeping the brisket covered while it roasts traps the steam, which helps it stay moist and tender.

Let it Rest: Let the brisket rest for a few minutes after you take it out of the oven. This allows the juices to redistribute and makes it even more tender.

Serving Suggestions and Pairings:

Storage and Leftover Tips:

More Recipes You Will Love:

My Mexican Chicken and Rice Casserole is a fantastic one-pan dinner.

For a great appetizer, my Crockpot Nacho Dip is a fun and flavorful option.

If you need to feed a crowd fast, these Sheet Pan Quesadillas are a lifesaver.

For another fun take on a classic, my How I Turned a Classic Sandwich into the Ultimate Cheesy Hot Dip is a must-try.

Final Thoughts:

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9. **Serving Suggestions and Pairings:** This BBQ beef brisket sandwich is a complete meal on its own, but it

pairs wonderfully with classic BBQ sides like coleslaw, potato salad, or baked beans. For a full spread of crowd-pleasing meals, you could serve it alongside some of my Easy Cheesy Chicken Sliders with Marinara Garlic Butter or a hearty Cajun Chicken Sausage Gumbo.

10. **Storage and Leftover Tips:** Leftovers of the sauced brisket are fantastic! Store them in an airtight container in the refrigerator for up to 3 days. To reheat, gently warm them on the stovetop or in the microwave.
11. **More Recipes You Will Love:** If you're a fan of easy, delicious, and one-pan meals, you'll want to check out some of these other favorites:
12. **My Mexican :** Chicken and Rice Casserole is a fantastic one-pan dinner.
13. **For a great appetizer, my :** Crockpot Nacho Dip is a fun and flavorful option.
14. **If you need to feed a crowd fast, these :** Sheet Pan Quesadillas are a lifesaver.
15. **For another fun take on a classic, my :** How I Turned a Classic Sandwich into the Ultimate Cheesy Hot Dip is a must-try.
16. **Final Thoughts:** This BBQ Beef Brisket Sandwich recipe is a timeless classic for a reason. It's a simple, delicious, and deeply satisfying dish that is perfect for a family dinner. It's a meal that will leave everyone feeling happy, full, and wanting more.
17. **If you make this sandwich, I'd love to hear about it!** What's your favorite topping to add to a BBQ sandwich? Let me know in the comments below.

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