

Spicy Brisket Sandwich: The Ultimate Smoked Brisket Sandwich Recipe

The Epic Spicy Brisket Sandwich: A Stacked Sandwich Recipe for Brisket Lovers



OVEN
225°F

TIME
1-2 min

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INGREDIENTS

Main Components 1 soft brioche bun (or ciabatta for chewiness)
% lb smoked beef brisket (shredded or sliced, warmed)
2 slices pepper jack cheese (or smoked gouda for depth)
3-4 crispy fried jalapeños (or pickled for tang)
1 tbsp chipotle aioli (or sriracha mayo)
Glazes & Sauces 2 tbsp mango-habanero glaze (sweet & spicy)
1 tbsp bourbon BBQ sauce (smoky depth)
1 tsp hot honey (for balance)
Slaw & Toppings % cup lime-kissed purple cabbage slaw (with cilantro & red onion)
1/4 avocado (sliced, for creaminess)
1 fried egg (optional, for extra richness)
Fresh cilantro (for brightness)
Crumbled cotija cheese (salty finish)
Spice Blend (for Brisket) 1 tbsp smoked paprika
1 tsp cayenne (adjust for heat)
1 tsp garlic powder
1 tsp brown sugar
1/2 tsp cumin
Swaps & Notes:
Brisket: If you don't have a smoker or the time for a full smoke, you can braise the brisket in a covered pot in the oven with some beef broth and

chipotle-adobo sauce for 3-4 hours until fork-tender.

Cheese: Pepper jack adds a nice spice, but any good melting cheese like provolone or cheddar works well too.

Glaze: You can use a store-bought mango-habanero sauce or glaze to save time.

Jalapeños: Fried jalapeños add a wonderful crunch, but pickled ones offer a tangy kick that cuts through the richness.

Slaw: A simple coleslaw from the deli can be used in a pinch, just be sure to add a squeeze of lime juice and some fresh cilantro for that bright flavor.

DIRECTIONS

1. **Smoke the : Brisket (or Braise for Faster Prep):** Start with a 1.5 lb brisket. Rub it generously with a mix of smoked paprika, cayenne, garlic powder, brown sugar, cumin, and a good pinch of salt.
2. **To Smoke:** Smoke the brisket at 225°F (110°C) for 6-8 hours until it's incredibly tender.
3. **To Braise:** For a faster method, braise the seasoned brisket in a Dutch oven with a cup of beef broth and a spoonful of chipotle-adobo sauce. Cook covered in a 300°F (150°C) oven for 3-4 hours.
4. **Once tender,** shred the brisket and toss it with a little bourbon BBQ sauce and a splash of beef broth to keep it moist.
5. **Prep the : Toppings: Crispy Jalapeños:** Thinly slice the jalapeños, toss them in a little flour, and shallow-fry them in hot oil until golden brown and crispy.
6. **Mango-: Habanero Glaze:** In a small saucepan, simmer ½ cup of mango purée, 1 minced habanero (seeds removed for less heat), 1 tbsp honey, and a splash of lime juice until it thickens into a glaze.
7. **Lime : Slaw:** In a small bowl, combine shredded purple cabbage, thinly sliced red onion, chopped cilantro, a squeeze of lime juice, salt, and a dash of cumin. Toss to combine.
8. **Assemble the : Sandwich:** Toast the brioche bun halves in a skillet with a little butter or bacon fat until golden.
9. **On the bottom bun,** spread a generous layer of chipotle aioli.

10. Pile on the warm, shredded brisket.
11. Place the pepper jack cheese slices directly on the brisket and pop it under the broiler for 1-2 minutes until the cheese is melted and bubbly.
12. Drizzle the melted cheese and brisket with the mango-habanero glaze and a few drops of hot honey.
13. Top with sliced avocado, crispy fried jalapeños, and a big scoop of the lime slaw.
14. If using, add a perfectly fried egg.
15. Finish with a sprinkle of fresh cilantro and crumbled cotija cheese.
16. Spread a little bourbon BBQ sauce on the top bun and place it on your epic creation.

SWAPS & NOTES

And while the full-on smoked brisket is a weekend project, you can easily use leftover brisket or even a store-bought, pre-smoked brisket to make this a quick weeknight meal.

I love how a single protein can be transformed into so many different dishes, just like how I turned a classic sandwich into the Ultimate Cheesy Hot Dip.

Cheese: Pepper jack adds a nice spice, but any good melting cheese like provolone or cheddar works well too.

Glaze: You can use a store-bought mango-habanero sauce or glaze to save time.

TIPS FOR SUCCESS

Make it Your Own: This sandwich is all about layers of flavor.

Don't be afraid to adjust the heat level by adding more or less cayenne, habanero, or hot honey.

The Brisket is Key: The brisket is the star of the show.

Make sure it is cooked until it's fall-apart tender.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/spicy-brisket-sandwich-the-ultimate-smoked-brisket-sandwich-recipe/>