

These beef brisket sliders are a crowd pleaser and loaded with flavor!
We loved them piled high on Brioche slider buns with cole slaw
and horseradish crema.



Serve with Boeger 2019 Reserve Migliore for the win!



Dry Rub Beef Brisket Sliders

PROVISIONS

4 pound beef brisket	1 tablespoon garlic powder
¼ cup brown sugar	1 tablespoon onion powder
¼ cup sweet paprika	1 tablespoon dried oregano
3 tablespoons kosher salt	1 tablespoon dried savory
1 tablespoon ground black pepper	2 teaspoons cayenne pepper
	4 cups beef stock

PROCESS

Mix brown sugar, paprika, salt, pepper, garlic powder, onion powder, oregano, savory, and cayenne pepper together in a bowl. Place brisket in a shallow roasting pan and pat dry. Rub the seasoning mixture all over the brisket, top, sides, and bottom of the brisket. Refrigerate for 24 hours. Remove from the refrigerator and add the beef stock to the bottom of the pan. Cover and slow cook for 12 hours in a 250-degree oven or crock pot. Slice and serve on your favorite slider buns.

Makes 12-16, 3" sliders.

Horseradish Crema

PROVISIONS

½ cup sour cream
¼ prepared horseradish
1 tablespoon dijon mustard, course ground
1 tablespoon finely chopped chives
Salt and pepper to taste



PROCESS

Mix all ingredients together and serve or chill.
Will keep for up to 2 weeks in refrigerator.



Dry Rub Beef Brisket Sliders

