

White BBQ Brisket Sandwiches

Yield: 24 min
Total Time: 35 min

Recipe from: <https://www.recipeschoose.com/recipes/beef-brisket-recipe-spicy-southern-kitchen>

Ingredients:

- 3 pounds beef brisket
- 1 Spanish onion large, thinly sliced
- 5 cloves garlic minced
- 3 tablespoons olive oil
- 1 1/2 cups peeled tomatoes blended
- 1/2 worcestershire sauce
- 2 tablespoons apple cider vinegar
- 2 tablespoons Dijon mustard
- 1 tablespoon brown sugar
- 1/2 cup ketchup
- 1 tablespoon chili powder
- 1 chipotle pepper in adobo canned
- salt
- pepper
- 4 cups all-purpose flour plus more for dusting
- 1/2 teaspoon baking soda
- 2 tablespoons baking powder
- 2 teaspoons kosher salt
- 12 tablespoons unsalted butter very cold, cut into small cubes
- 2 cups buttermilk
- 3 ounces cream cheese room temperature
- 1 cup cheddar grated sharp
- 1 cup grated Monterey Jack
- 1/2 cup mayonnaise
- 1 teaspoon garlic powder
- 3 tablespoons pimentos smashed
- 1 teaspoon onion grated
- salt
- pepper
- 3/4 cup mayonnaise
- 2 tablespoons water
- 2 tablespoons apple cider vinegar
- 1/2 teaspoon salt
- 2 teaspoons ground pepper coarsely

- 1 1/2 teaspoons mustard
- 1/2 teaspoon sugar
- 2 garlic clove minced
- 1 teaspoon prepared horseradish

Nutrition:

1. Calories: 340 calories
2. Carbohydrate: 25 grams
3. Cholesterol: 65 milligrams
4. Fat: 19 grams
5. Fiber: 1 grams
6. Protein: 17 grams
7. SaturatedFat: 8 grams
8. Sodium: 730 milligrams
9. Sugar: 4 grams

Thank you for visiting our website. Hope you enjoy White BBQ Brisket Sandwiches above. You can see more 20 beef brisket recipe spicy southern kitchen Discover culinary perfection! to get more great cooking ideas.