



Brisket Hash

Ingredients

Smoked Brisket
Sautéed Onions,
Peppers & Garlic
2 eggs
Scallions for garnish
BBQ Rubdown Base
Coat

Directions

1. Smoke brisket for 16 hours
2. Chop into cubes, sauté onion, peppers, garlic till brown
3. Add cooked hash browns, brisket, & crack a few eggs right into the skillet while smoking
4. Right before done top with scallions. BBQ rubdown base coat on top to add the perfect amount of salt/pepper/garlic.