

BBQ Beef Brisket Sandwiches

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Tantalizing beef brisket sandwiches made with slow-cooked, seasoned brisket and a creamy barbeque sauce loaded onto kaiser rolls and ready for your favorite toppings.

Ingredients

- 2 tsp celery salt
- 2 tsp ground black pepper
- 1½ tsp salt
- 1 tsp garlic salt
- 1 tsp onion salt
- 2 tsp Worcestershire sauce
- 3 lbs beef brisket
- 1 cup Russian dressing
- 1 cup hickory-flavored BBQ sauce
- 8 kaiser rolls, split



Directions

STEP 1 Mix celery salt, pepper, salt, garlic salt, and onion salt together in a small bowl; stir in Worcestershire sauce. Spread mixture all over beef brisket.

STEP 2 Place brisket into a slow cooker. Cover and cook on Low until beef is tender and can easily be pulled apart with a fork, about 8 hours.

STEP 3 Transfer beef to a cutting board; shred into small pieces using two forks.

STEP 4 Transfer ½ cup cooking liquid from the slow cooker to a saucepan. Stir in Russian dressing and barbeque sauce; bring to a boil.

STEP 5 Return shredded beef to the slow cooker. Add barbeque mixture, cover, and cook on Low until flavors combine, about 1 hour.

STEP 6 Serve beef and sauce on rolls.

VARIATIONS: Use onion powder / garlic powder instead of the salts; leave out the russian dressing. The rub makes the meat delicious; use BBQ sauce with the pot juices. Or, the beef would be delicious without any BBQ sauce! *Yummm*