



## BBQ Beef Brisket Sandwiches

Savannah · 30/09/2024



### Prep Time

9 hrs 25 mins

### Difficult

Medium

### Servings

8

### Description

Tantalizing beef brisket sandwiches made with slowcooked seasoned brisket and a creamy barbeque sauce loaded onto kaiser rolls and ready for your favorite toppings

### Ingredients

- - 2 teaspoons celery salt - 2 teaspoons ground black pepper - 1 ½ teaspoons salt - 1 teaspoon garlic salt - 1 teaspoon onion salt - 2 teaspoons Worcestershire sauce - 3 pounds beef brisket - 1 cup Russian dressing - 1 cup hickory-flavored barbeque sauce - 8 kaiser rolls
- split

### Instructions

1. Mix celery salt
2. pepper
3. salt
4. garlic salt
5. and onion salt together in a small bowl; stir in Worcestershire sauce. Spread mixture all over beef brisket. Place brisket into a slow cooker. Cover and cook on Low until beef is tender and can easily be pulled apart with a fork
6. about 8 hours. Transfer beef to a cutting board; shred into small pieces using two forks. Transfer 1/2 cup cooking liquid from the slow cooker to a saucepan. Stir in Russian dressing and barbeque sauce; bring to a boil. Return shredded beef to the slow cooker. Add barbeque mixture
7. cover
8. and cook on Low until flavors combine
9. about 1 hour. Serve beef and sauce on rolls. Editor's Note: Nutrition data for this recipe includes the full amount of sauce. The actual amount of sauce consumed will vary.