



BRISKET TACOS

Operation BBQ Relief

WHAT YOU NEED

For the brisket:

- 1 15 lb brisket
- 4 tbsp OBR Texas SPG Rub
- 2 tbsp OBR Santa Maria Steak Rub
- 2 tbsp OBR Sweet & Smoky Rub

For the pickled onions and jalapeños:

- 2 red onion
- 3 fresh jalapeño peppers
- 1 cup red wine vinegar
- 1 cup apple cider vinegar
- 3 garlic cloves, smashed
- 2 cups water
- ¼ cup honey
- 1 tsp kosher salt
- 2 tbsp chopped cilantro

For the tacos:

- 4 flour tortillas
- 4 2oz slices of the smoked brisket
- 4 oz pickled onion & jalapeño
- 1 tsp crumbled cotija cheese
- ¼ tsp ghost pepper hot sauce
- 4 fresh lime wedges

USEFUL TIP

The pickled onions and jalapeños will keep fresh for a few days in the refrigerator. Be sure to drain the liquid after the 24 hour pickling time and keep them in an air tight container.

PREPARATION

1. Trim the brisket to remove any excess fat.
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2. Season the top and bottom of the brisket with OBR Texas SPG rub. Season the bottom of the brisket with OBR Santa Maria steak rub. Season the top of the brisket, the fat side, with OBR Sweet and Smoky rub.
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3. Place the brisket in your smoker, set at 250°F, and smoke for approximately 10 to 15 hours, or until the internal temperature reaches 190°F.
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4. To prepare the pickled vegetables, slice the red onions into eighth inch thick matchstick slices. Place in a mixing bowl. Slice the jalapeño peppers into very thin slices, approximately 1/16th of an inch thick, and add to the mixing bowl. Add the smashed garlic cloves.
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5. In a separate saucepan, add the red wine vinegar, apple cider vinegar, water, honey, and kosher salt. Bring to a boil and then turn off the heat.
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6. Allow the liquid to cool slightly until it is warm. Pour over the onions and peppers and marinade for 24 hours.
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7. After 24 hours, remove the onions and pickles from the liquid and add chopped cilantro.
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8. To prepare the tacos, heat the flour tortillas to warm them on both sides.
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9. Slice the brisket into a 2 ounce slice and place in the center of the tortilla. Place the pickled onions and jalapeño on top of the brisket. Sprinkle the cotija cheese on top of the onion and pepper.
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10. Drizzle the ghost pepper hot sauce over the top of the taco. Serve with a fresh lime wedge.