

August 2025 TV Recipes—Flavorful Smoked Beef Brisket Recipes

*Leftover beef brisket isn't just "leftovers"—it's a golden ticket to flavor town! You've already done the hard part (slow-smoking that beautiful brisket), and now it's time for the fun remix. Think breakfast, appetizers, savory sammies, quick-easy weeknight dinners. *Nutrition information can be found with each recipe on BeefTips.com.*

Epic Brisket Flat Sandwich

The Carolina flat stack! An epic sandwich with all the fixin's from Erica Roby.

- 1 beef Brisket Flat Half, trimmed (3 to 4 pounds)
- 2 tablespoons yellow mustard
- 2 tablespoons Kosher salt
- 1 tablespoon coarse black pepper
- 1 tablespoon ground white pepper
- 1 teaspoon garlic powder
- 1 teaspoon onion powder
- 4 brioche or potato rolls, toasted
- Sliced dill pickles, optional

Mustard BBQ Sauce:

- 1/2 cup yellow mustard
- 1/4 cup apple cider vinegar
- 2 tablespoons brown sugar
- 1 tablespoons honey
- 1 teaspoon Worcestershire sauce
- 1/2 teaspoon smoked paprika
- Pinch of cayenne (optional)

Coleslaw:

- 1/4 cup vegetable oil
- 1/4 cup apple cider vinegar
- 1 tablespoon mayonnaise
- 1 teaspoon granulated sugar
- 3 cups shredded cabbage
- 1/2 cup shredded carrots
- 1/4 cup thinly sliced red bell pepper
- Salt & pepper to taste



1. Add hickory and post oak wood chunks, chips, pellets or charcoal to smoker according to manufacturer's instructions. Preheat smoker to 250°F.
2. Pat Brisket Flat dry with paper towels; coat with yellow mustard. Combine rub ingredients in small bowl; sprinkle and press evenly into beef brisket on all sides and edges.
3. Insert ovenproof meat thermometer so tip is centered in thickest part of brisket, not resting in fat. Place brisket on rack in smoker according to manufacturer's instructions. Smoke 4 to 5 hours or until desired smoke flavor.
4. Carefully remove brisket from smoker after 4 to 5 hours or when temperature reaches 165°F. Wrap in butcher paper or foil and continue smoking until an internal temperature of 203°F. Rest for at least 1 hour. Slice brisket against the grain to serve.
5. To prepare mustard BBQ sauce: add all ingredients to medium saucepan. Heat over medium heat 10 minutes, or until thickened slightly, stirring occasionally. Cool.
6. To prepare coleslaw: whisk together oil, vinegar, mayonnaise and sugar in large bowl. Add cabbage, carrots and bell pepper; toss to coat. Chill until serving.
7. To assemble: Place a generous amount of sliced brisket on bottom buns; top with BBQ Sauce, coleslaw and pickles. Top with top buns. Serve.

Crispy Beef Brisket and Heirloom Tomatoes with Burrata and Basil Oil

This refreshing heirloom tomato salad recipe features creamy burrata and an unexpected twist with crispy Beef brisket used as croutons.

Recipe Time: 30 minutes

Makes 4 servings

- 1-pound cooked (leftover) Smoked Beef Brisket, cut into 1/2-inch cubes
- 3 pounds heirloom tomatoes, sliced
- 4 burrata balls (2 ounces each)
- 1/2 teaspoon salt
- 1/4 teaspoon cracked black pepper
- 1/4 cup balsamic syrup

Basil Oil:

- 1 cup packed fresh basil leaves
- 1/2 cup fresh baby spinach
- 1/2 cup olive oil



1. Heat 5 cups vegetable oil in a 6-quart stock pot to 375°F. Deep fry beef Brisket for 2 to 3 minutes until crispy. Drain on paper towel, season with salt and pepper, as desired.
2. Place basil and spinach in food processor bowl. With motor running, slowly drizzle oil through opening in cover, processing until smooth. Strain oil mixture through a fine mesh strainer or cheesecloth. Cover and refrigerate until ready to use.
3. Shingle tomatoes on a large platter. Top with burrata and brisket. Season with salt and pepper, as desired. Garnish with balsamic syrup and basil oil, as desired.

Breakfast Brisket Tartine

There's no better way to wake up than being welcomed by this savory Breakfast Brisket Tartine. Using leftover beef brisket, just add crusty bread, cheese, eggs and onion for a delicious brunch meal. Good morning!

Recipe Time: 30 minutes

Makes 4 servings

- 12 ounces cooked (leftover) Smoked Beef Brisket, sliced
- 4 slices crusty bread, cut 3/4 inch thick (about 4 to 5-inch diameter)
- 2 to 4 tablespoons garlic and herb soft spreadable cheese
- 4 slices Gruyere or other cheese, such as Cheddar or jalapeño pepper (about 3/4 ounce each)
- 4 large eggs
- 4 green onions, thinly sliced
- 2 tablespoons water



1. Preheat oven to 350°F. Place bread slices on baking sheet. Spread each slice evenly with herbed cheese. Top evenly with hot Brisket slices and cheese. Bake in 350°F oven 3 to 5 minutes or until cheese is melted and edges of bread are toasted.
2. Meanwhile, whisk together eggs, onions and water in small bowl. Spray large nonstick skillet with cooking spray; heat over medium heat until hot. Add egg mixture; cook 1 to 2 minutes or until eggs are scrambled and just set, stirring occasionally. Season with salt and pepper, as desired. Keep warm.
3. Remove bread slices from oven. Top evenly with egg mixture.

Brisket Deviled Eggs

Classic deviled egg flavors go rogue with leftover smoked beef brisket to kick it up a notch.

Total Recipe Time: 25 minutes

Makes 6 servings

- 1/2 cup cooked (leftover) Smoked Beef Brisket, chopped, divided
- 6 hard-boiled eggs, peeled and halved
- 1/4 cup reduced-fat mayonnaise
- 1 tablespoon yellow mustard
- 1 teaspoon water
- 1/8 teaspoon garlic salt
- 1 jalapeno pepper, seeded and chopped
- 1/2 teaspoon smoked paprika



1. Reserve 2 tablespoons brisket; set aside.
2. In a large mixing bowl, combine egg yolks, mayonnaise, mustard, water and garlic salt until smooth. Stir in remaining brisket and jalapeno.
3. Divide mixture evenly and spoon into egg whites. Top with reserved brisket and sprinkle with paprika. Refrigerate, covered, until serving.

Cook's Tip: *Mix it up! Use pickled red onion or pickle relish as a colorful garnish.*

Smoked Beef Brisket Benedict

Top smoked beef brisket slices on an English muffin with hollandaise sauce. Serve with your favorite vegetables.

Recipe Time: 30 minutes

Makes 4 servings

- 12 ounces cooked (leftover) Smoked Beef Brisket, sliced
- 1/2 cup unsalted beef broth
- 1 bunch fresh asparagus, trimmed
- 6 eggs
- 3 English muffins, split, toasted
- 1/4 cup prepared hollandaise sauce

Garnish:

- Paprika, avocado slices, hot sauce (optional)



1. Heat medium saucepan on medium until hot, add brisket and broth, bring to a boil. Add asparagus on top of beef to steam; then cook, covered 5 to 12 minutes until beef is hot and asparagus is cooked, stirring occasionally.

Cook's Tip: *You may substitute 1 large tomato, sliced thin, or 3 cup cooked spinach for asparagus.*

2. Add 2 to 3 inches of water to large skillet with deep sides; bring to a boil. Reduce heat to low simmer so small bubbles are just releasing from the bottom of the pan. Crack each egg into small cup, slowly lower into simmering water, gently releasing egg into water. Cook 5 to 7 minutes or until yolk is opaque or desired doneness is reached. Remove each egg with slotted spoon.

3. Warm hollandaise sauce in small saucepan on low heat until hot.

Cook's Tip: *You may adjust hollandaise with small amounts of fresh lemon juice and salt, as desired.*

4. Top each muffin half with brisket. Top brisket with 3 asparagus spears, 1 egg and 2 teaspoons of hollandaise sauce. Garnish with paprika, avocado slices and hot sauce, as desired.

Beef Brisket Taquitos

Leftover brisket, cheese and salsa tucked inside tortillas and crisped up in the air-fryer. Served with cool and creamy avocado crema.

Recipe Time: 30 minutes

Makes 12 servings

- 2-1/2 cups cooked (leftover) Smoked Beef Brisket, shredded
- 2 tablespoons butter
- 1 cup thinly sliced onion
- 1/4 teaspoon salt
- 1 cup shredded pepper Jack cheese
- 4 ounces cream cheese, softened
- 1/2 cup salsa
- 1/4 cup thinly sliced green onion
- 12 corn tortillas (6 to 7-inch diameter), warmed
- Nonstick cooking spray

Avocado Crema:

- 1 avocado, pitted and halved
- 1 jalapeno pepper, halved and seeds removed
- 1/2 bunch fresh cilantro
- 1/3 cup plain Greek-style yogurt
- 2 limes, juiced
- 1 teaspoon salt



1. Heat butter in large skillet over medium heat until hot. Once melted, add onion and 1/4 teaspoon salt. Cook 8 to 10 minutes or until onion is browned and caramelized, stirring occasionally.
2. Meanwhile, in medium bowl combine Jack cheese, cream cheese, salsa and green onion. Stir in caramelized onions and brisket. Preheat air fryer to 400°F.
3. Place tortillas evenly on work surface; spray both sides with cooking spray. Divide meat mixture evenly between tortillas (about 1/2 cup). Roll up tightly.

Cook's Tip: *Crisping tortillas, on both sides, in a nonstick skillet before assembling makes rolling easier and prevents crumbling.*

4. Place seam side down, in a single layer, in air fryer basket. Cook 8 to 10 minutes or until browned and crispy.

Cook's Tip: *Mix it up! Add corn, diced potatoes or black beans to filling.*

5. For avocado crema, place avocado, jalapeno pepper, cilantro, yogurt, lime juice and salt in bowl of food processor; pulse until smooth. Serve taquitos with crema.

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