Barbeque Brisket Sliders with Fresh Coleslaw and Roasted Garden Vegetable Slider
1 dozen sliced slider Bun or fresh dinner roll from local bakery (Provo Bakery, Shirley’s, Costco, Harmon’s)

**BBQ Brisket**
Serves 10
prep time 12-15 hours for brisket

**Ingredients:**
- 5 pounds beef brisket (fatty side tastes better) from local butcher
- ½ cup Brisket rub (see separate recipe)
- ½ cup Wood chips (mesquite, pecan, cedar, alder, hickory)
- 2 sheets Butcher paper or parchment paper
- 2 sheets Aluminum foil
- ½ cup Apple cider vinegar
- ½ cup Brown sugar
- ½ t Pepper flakes
- ½ T Kosher Salt
- ½ t Fresh ground black pepper

**Directions:**
Prepare your smoker for at least 4 hours of smoking. No hotter than 250 degrees.
Mix together brisket rub.
Mix together vinegar, sugar, pepper flakes, salt and black pepper and set aside.
Leave at least ½ inch fat cap on brisket. Remove any big chunks of fat. Rub beef with brisket rub. Place in smoker at 220 degrees with full smoke for 4 hours. Replace wood chips and smoke for additional 4 hours. Place foil down on table with paper on top of foil. Remove brisket from smoker, put it on the paper. Pour half vinegar mixture over brisket, quickly close up the foil and create a good seal as to not lose the liquid. Put back in oven or smoker at 220 degrees for another 4-6 hours, or until meat is soft but not over cooked. Pour more vinegar mixture over brisket as needed through the cooking process. Let brisket rest for at least 30 minutes before carving. When ready to eat, Cut brisket against the grain to improve tenderness. Serve immediately

**Brisket Rib**

**Ingredients:**
- 1 T Chili Powder
- 1 T Ground Cumin
- 1 T Ground Coriander
- 1 T Black Pepper
- ½ T Granulated Onion
- ½ T Granulated Garlic
- 1 T Paprika
- 1 T Orange Zest
- ½ cup Brown sugar
- 3 T Kosher salt

**Directions:**
Mix together, set aside
Coleslaw
Ingredients:
- 2 pounds green and red cabbage washed
- 1 each Carrot peeled
- 2 T Garden Scallion sliced
- ½ cup Coleslaw dressing
- Kosher salt and black pepper seasoned to taste

Directions:
Shred Cabbage and carrot finely. Mix with scallions, dressing, salt and pepper. Let marinate for at least 2 hours or overnight

Roasted Vegetable Option for Vegetarian Slider
Use any blend of these garden vegetables. Slice and toss with a little olive oil. Roast in 400 degree oven or grill. When vegetables are soft, add salt and pepper. Serve with coleslaw if desired, or any of these: sliced avocado, fresh garden tomatoes, alfalfa sprouts, micro greens, honey vinegar drizzle, aioli spread...

Suggested Ingredients:
- Zucchini
- Yellow squash
- Carrots
- Any color bell peppers
- Red onion
- Asparagus
- Beets
- Tomatoes
- Butter nut squash
- Acorn squash
- Yams or sweet potatoes
- Yukon potatoes or red potatoes