

Slow-Cooker Brisket Chipotle Sliders

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Active Time: 10 minutes

Slow-Cook-4 hours

Total: 4 hours, 10 minutes

Yield: 12 sliders

1-1/2 tablespoons packed light brown sugar

2 teaspoons kosher salt

1 teaspoon ground cumin

¾ teaspoon black pepper

1 (2-lb.) trimmed beef brisket

2 chipotle chiles in adobo sauce, minced (about 2 tablespoons)

3 garlic cloves, smashed

1 cup barbecue sauce

12 slider buns, toasted

½ cup spicy pickle chips

Stir together brown sugar, kosher salt, cumin, and black pepper in a small bowl. Season brisket with sugar mixture. Place brisket, chipotle chiles, and garlic in a 6-quart slow cooker. Cover and cook until tender, 4 to 5 hours on HIGH or about 8 hours on LOW.

Transfer brisket to a cutting board, reserving ½ cup cooking liquid. Using 2 forks, shred brisket; place in a large bowl. Add barbecue sauce and reserved cooking liquid; stir until meat is fully coated. Divide meat evenly among bottom halves of buns. Add pickle chips, and cover with bun tops.