

Slow-Cooker Chipotle Brisket Sliders*

By Melissa Gray

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Active Time: 10 minutes

Slow Cook Time: 4 hours

Total Time: 4 hours, 10 minutes

Yield: 12 sliders

Ingredients

- 1 ½ 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 Tbsp.)
- 3 garlic cloves, smashed
- 1 cup barbecue sauce
- 12 slider buns, toasted
- ½ cup spicy pickle chips

Directions

1. 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.
2. 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.

*Donna's Note: I substituted boneless short ribs for the brisket.