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BBQ Brisket Nachos

Prep Time: 480 Minutes

Cooking Time: 10 Minutes

Serves 2

Ingredients:

2 qts. Pre-Fried Yellow Triangle Tortilla Chips (08619)

1.5 oz. vol. Cola BBQ Sauce

3 oz. wt. Beef Brisket , shredded , see related recipe

5 oz. vol. White Cheddar Cheese , shredded

2 oz. vol. Creamy Cilantro Angel Hair Slaw

1.5 oz. vol. Poblano Strips , lightly breaded and fried

Directions:

1. Place prefried yellow triangle tortilla chips on oven safe platter.
 2. Drizzle tortilla chips with cola bbq sauce.
 3. Top chips with shredded beef brisket and white cheddar cheese.
 4. Place in 350 oven until cheese is melted.
 5. Remove from oven and garnish with 2 oz. of creamy cilantro slaw and crispy poblano strips.
 6. Serve immediately.
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Beef Brisket

Serves 1

Ingredients:

- 3 Tbsp. Cajun Seasoning
- 6 Tbsp. Light Brown Sugar
- 4.3 lbs. Brisket , Flat Cut
- 2/3 cup BBQ Sauce
- 2/3 cup Coca Cola
- 2 each Pork Hocks , smoked

Directions:

1. Spread rub of Cajun seasoning and light brown sugar over entire brisket. Cover and refrigerate overnight.
2. Place in half hotel pan. Add smoked pork hocks, BBQ sauce and Coca Cola.
3. Cover tightly and cook in 250 degree oven approximately 8 hours, turning meat once.
4. Cool slightly.
5. Shred and hold warm for service.