



Brisket Sandwiches with Raspberry Jam

Ingredients needed for Brisket Sandwiches with Raspberry Jam

- 1 package of Aunt Millie's Stadium Honey Hamburger Buns
- 1 pound of beef brisket joint
- ½ cup dark brown sugar
- ¼ cup salt
- 2 tablespoons paprika
- 1 tablespoon black pepper
- 1 teaspoon garlic powder
- 1 teaspoon onion powder
- 1 teaspoon cayenne pepper
- 2 tablespoons vegetable oil
- 3 cup beef stock
- 1 package (8 ounces) of mixed greens
- 8 slices of havarti cheese
- 2 tablespoons raspberry jam (for each sandwich)



Directions for Brisket Sandwich with Raspberry Jam

1. Preheat oven to 300F.
2. In a small mixing bowl, create a dry rub with the seasonings. Once mixed, cover the Brisket Joint with the dry rub.
3. In a large oven-safe pan, heat oil over high heat. Sear brisket on all sides until golden brown.
4. Turn off the heat, place a lid on the pan, and put it in the oven to cook for at least 3 hours until tender and falling apart. Remove from oven and let the meat cool.
5. Once cooled, shred the meat.
6. Layer the bottom bun with meat, cheese, jam, and mixed greens, and top with the top bun.
7. Serve and enjoy your Brisket Sandwiches with Raspberry Jam!

