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OLD BAY® RUBBED BEEF BRISKET SANDWICH

Recipe Details

OLD BAY is great on seafood, chicken, fries, salads, vinaigrettes, ice cream and anything else you can kitchen create, most especially rubbed on beef brisket!

1. Preheat oven to 325°F. Rub OLD BAY Rub onto beef. Place in roasting pan and bake until internal temperature reaches 165°F. At this point, pull or shred beef if desired.
2. Place 2 cups of water in the bottom of the roasting pan. Cover & return to oven until internal temperature reaches 205-210°F, or tender.
3. While brisket is cooking, combine mayo with caramelized onions, black pepper and OLD BAY Seasoning. Allow to flavors to marry for 30 minutes before using.
4. After brisket has cooled, slice thinly. Spread each slider bun with 1 tablespoon of seasoned mayo, top with 3 ounces sliced brisket and 1/2 slice cheddar cheese.

MAIN RECIPE | INGREDIENTS | SERVES 4

2 POUNDS BEEF BRISKET
2 TABLESPOONS **OLD BAY® RUB**
8 EACHES SLIDER BUNS
4 EACHES CHEDDAR CHEESE SLICES

CARAMELIZED ONION MAYO | SERVES 4

1/2 CUP MAYONNAISE
1/2 CUP CARAMELIZED ONIONS, DICED FINE
2 TEASPOONS **OLD BAY® SEASONING**
1/2 TEASPOON **MCCORMICK CULINARY * BLACK PEPPER, COARSE GRIND**

RECIPE TYPE: BURGERS TACOS AND SANDWICHES

CUISINE: AMERICA

NUTRITION INFORMATION (PER SERVING)

CALORIES: 1130

SODIUM: 1330 MG

CARBOHYDRATES: 40 G

PROTEIN: 79 G