

BRISKET TRISCUIT NACHOS

SERVES: 25

PREP TIME: 00:20

TOTAL TIME: 07:45

INGREDIENTS

Slow Cooked Brisket:

3 lbs. brisket

Kosher salt

Freshly ground black pepper

4 cloves garlic, minced

1½ c. Coca-Cola®

1 c. beef broth

1 tbsp. soy sauce

1 tbsp. Worcestershire

Nachos & Assembly:

3 box TRISCUIT Crackers

2 c. cheddar

2 c. Monterey Jack

Salsa

Guacamole

Pickled jalapenos

DIRECTIONS

1. Place brisket in slow cooker, fat-side up. Season generously with salt and pepper. Sprinkle with garlic and onions. Add Coca-Cola®, beef broth, soy sauce, and Worcestershire. Cook on low for 7 hours, then let brisket rest for 20 minutes on warm setting. Peel off and discard fat, then shred the brisket. Cool in the fridge until ready to use, or set aside to use immediately.
2. Preheat broiler to low. Assemble nachos: Spread TRISCUIT Crackers out on 3 large baking sheets. Top with about 4 cups brisket, then sprinkle with cheddar and Monterey Jack. Broil until cheese is melted. (Caution: baking sheet will be hot). Garnish with salsa, guacamole, and pickled jalapeños.