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Recipe courtesy of pitmaster Sterling Ball.



CHAIRMAN'S  
RESERVE



difficulty rating

**serving size:** 8–10 | **prep time:** 10–15 minutes | **cook time:** 60 minutes | **cut:** brisket | **method:** smoking

## brisket queso

This simple brisket recipe uses a single cast-iron skillet and can be customized to your liking — just add ingredients to the pan and put on the smoker.

### INGREDIENTS:

1 *Chairman's Reserve*® Beef brisket flat  
(cooked to taste)  
1 *Chairman's Reserve*® Beef brisket point  
(cooked to taste)  
Velveeta cheese, cubed  
Pepper jack cheese, cubed  
Queso fresco, cubed  
Pinto beans, cooked  
Pico de gallo  
Sweet onion, diced  
Jalapeño, seeded and cored  
Thick tortilla chips, for serving

### DIRECTIONS:

1. Preheat smoker to 250°F.
2. Chunk some of the brisket and put into cast-iron pan (about ⅓ of pan).
3. Add pepper jack cheese (about ⅓ of pan), Velveeta (about ¼ of pan), diced onion (about ⅓ of pan), pinto beans (about ⅓ of pan), pico de gallo (about ⅓ of pan) to the pan, then add small amount of queso fresco to the middle along with diced jalapeño.
4. Put the loaded pan on your smoker and smoke for 45 minutes at 250°F, then stir and let smoke for another 15 minutes.
5. Once done, carefully remove from the smoker, and serve immediately with thick tortilla strips. **Caution:** The pan will be hot!

### PRO TIP:

- Leftover brisket will also work well in this recipe.
- No measurements are really needed for this recipe, just build it in the pan with a good amount of Velveeta to make it extra cheesy.

**servings:** ⅓ | **calories:** 350 | **total fat:** 22g | **sodium:** 440mg | **total carbohydrate:** 24g | **protein:** 15g