



Smoked Brisket Chili Recipe

Ingredients

- Olive Oil
- 1lb Smoked Brisket
- 1/2lb Chorizo Sausage
- 1 Large Onion
- 4 Cloves Garlic
- 1 8oz can Tomato Sauce
- 3 10oz cans of diced tomatoes and green chilies
- 1 16oz can of kidney beans in mild chili sauce
- 1 bottle of favorite beer
- 1-2tbs Meat ChurchTexas Chili Seasoning

Instructions

1. Add 3tbs of olive oil into you cooking pot on medium heat
2. Add Chorizo to pot and sauté until done & remove leaving drippings
3. Dice onion and add to pan. Sauté until soft
4. Dice and add cloves of garlic to pan. Cook for 3 minutes
5. Cube Brisket and add
6. Add Chorizo, beans, tomato sauce and diced tomatoes
7. Stir to incorporate all ingredients
8. Pour Beer over chili and stir well
9. Bring chili to boil then simmer on low heat for 3+ hours
10. Garnish with shredded sharp cheddar, sour cream and chopped green onions

his Smoked Brisket Chili will serve 4-6. Lots of folks don't like beans in their chili.. totally fine to leave out. This recipe is thick so feel free to add more beer for your preferred consistency. If there are leftovers I cool and seal in a airtight glass container in the fridge no longer than 3 days. When reheating, slow is better to prevent scorching or microwave. Enjoy

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