

Hatch Red Chile Smoked Brisket Recipe

With Fresh Hatch Red Chile Sauce

THE FRESH CHILE COMPANY RECIPE



Ingredients:

- 15 - 20 Pounds of Brisket
- Claude's Brisket Sauce
- 1 Jar of Fresh Hatch Red Chile Sauce

Instructions:

1. Marinade Brisket

Take your brisket and cover in "Claude's brisket sauce" and marinade it over night.

2. Smoke

Put your brisket in a smoker at 200 degrees and let it smoke overnight.

3. Check Temperature

Check the brisket at this point and make sure that the internal temperature is at least 130-140 degrees.

4. Wrap in Foil

Wrap your brisket up in foil to hold in the juices. Then put it back on the smoker until the internal temperature is 195-200 degrees (put smoker at 200-250 degrees).

5. Let Cool

Take it off and rest it for an hour and then slice it. Makes great tacos or burritos!