



HOT HONEY BEEF BRISKET SANDWICH

Spice up your summer with this mouthwatering sandwich! Tender smoked beef brisket topped with a generous drizzle of hot honey on a soft sandwich roll. A perfect blend of sweet and spicy that will leave you craving more!

Yield: 10-12 Sandwiches

INGREDIENTS

RICH'S ARTISAN WHOLEGRAIN SANDWICH BREAD
(#18827)

Hot Honey, for drizzling

RICH'S SLICED SMOKED SEASONED BEEF BRISKET, 2 5-LB BAGS (#86301)

BBQ Sauce

Coleslaw

DIRECTIONS

- 1 Preheat oven to 375 degrees.
- 2 Bake sandwich roll dough for 12-17 minutes. Remove & set aside.
- 3 Heat oven to 350°F. Heat brisket until it reaches internal temperature of 165°F
- 4 Slice rolls in half lengthwise. Assemble and serve

