



# CHOPPED BRISKET SMOKED DEVILED EGGS



## INGREDIENTS

- 12 Eggs, smoked
- 1 C Brookwood Smoked Beef Brisket (#11141)
- 1 bunch green onions, chopped, reserve 1 T for garnish
- 2 jalapeños, fresh, diced
- ½ C mayonnaise
- ⅓ C Brookwood Texas Western Barbeque Sauce (#19008)

## DIRECTIONS

1. Preheat smoker to 250°; place 12 eggs on smoker rack and smoke for 1.5 hours. Cool and peel.
2. Cut eggs in half lengthwise. Remove yolks and combine chopped Brookwood Smoked Beef Brisket, green onion, diced jalapeño, mayo, and barbeque sauce and mix until smooth.
3. Fill each egg with Brookwood Smoked Beef Brisket egg filling. Garnish with green onion, jalapeno, or Brookwood Texas Western Barbeque sauce.