



JACK DANIEL'S MUSTARD GLAZE

YIELD: 2 ³/₄ CUPS

INGREDIENTS:

1 1/2 CUPS	CREOLE MUSTARD
1/2 CUP	JACK DANIEL'S
1 CAN	CHIPOTLE PEPPERS (PUREED)
1/2 CUP	HONEY

METHOD:

- PLACE ALL INGREDIENTS IN MIXING BOWL
- WHISK TOGETHER THOROUGHLY

SMOKED BRISKET

METHOD:

- SEASON BRISKET WITH YOUR FAVORITE RUB
- SMOKE 200-250° FOR 10-12 HOURS