



chili smoked brisket, grits and eggs

ingredients

- 5 fl oz Jalapeño pepper jack grits, cooked
- 4 oz Smoked brisket, sliced
- 1 fl oz **Serrano Chili Sauce (KG5028HG)**
- 1 Egg, sunny side up
- 1 tbsp Chives, chopped

directions

1. Prepare your favorite jalapeño pepper jack grits recipe.
2. Slice smoked brisket and sear in a pan with Serrano Chili Sauce (KG5028HG).
3. Place 1 egg in a pan and cook sunny side up on medium high heat until done.
4. Plate grits then top with brisket, eggs and chives.