

## **Brisket Quesadillas with Mango Barbecue Sauce**

Yield: 8 servings

### *For the Brisket:*

3 lb brisket  
Salt  
Ground black pepper  
1 Tablespoon chili powder  
3 cloves garlic, minced  
16 ounces Dr. Pepper

### *For the Barbecue Sauce:*

1 1/2 Tablespoons olive oil  
1 medium yellow onion, chopped  
2 cloves garlic, chopped  
1/2 cup ketchup  
2 Tablespoons lemon juice  
1 1/2 Tablespoons Worcestershire sauce  
1 1/2 teaspoon Creole (spicy brown) mustard  
Salt  
Pepper  
1/4 cup mango chutney (otherwise known as Major Grey's chutney)\*

### *For the Quesadillas:*

8 (8-inch) flour tortillas  
8 oz brie, thinly sliced (optional)  
1 cup [Mexican flavored shredded cheese](#)

### *To make the brisket:*

Combine the salt, pepper, chili powder and garlic in a small bowl. Rub onto the meat, then place the brisket in a slow cooker. Pour the Dr. Pepper over the top and let cook on low for 8 hours. Remove from the slow cooker and let rest for 15 minutes. Slice into small pieces against the grain.

### *To make the barbecue sauce:*

Heat the olive oil in a 2-quart sauce pan over medium heat. Cook the onions until just soft, about 5 minutes. Add the garlic and saute until fragrant, about 1 minute. Stir in the remaining ingredients then simmer for 5 more minutes. Pour into a food processor or blender and process until smooth.

### *To assemble the quesadillas:*

Heat a large skillet over medium-high heat. Divide the meat, brie (optional), and shredded cheese between the eight tortillas, placing the meat and cheese on half of each tortilla. Top with a tablespoon of the barbecue sauce. Fold the other half of the tortilla over the filling. Carefully transfer one or two at a time to the heated grill and cook each side for a couple of minutes, until crisp. Remove from heat and slice into thirds or halves. Serve with the extra barbecue sauce.

**\*Recipe Note:** It took me a while to find mango chutney in the store. I was happy to find the [Bombay brand](#) which includes all natural ingredients. Otherwise, you can find the [Crosse & Blackwell](#) brand in any grocery store, or you can also easily make it homemade following [this](#) recipe.