

the Perfect BBQ sandwich



Martin's Sandwich Potato Rolls

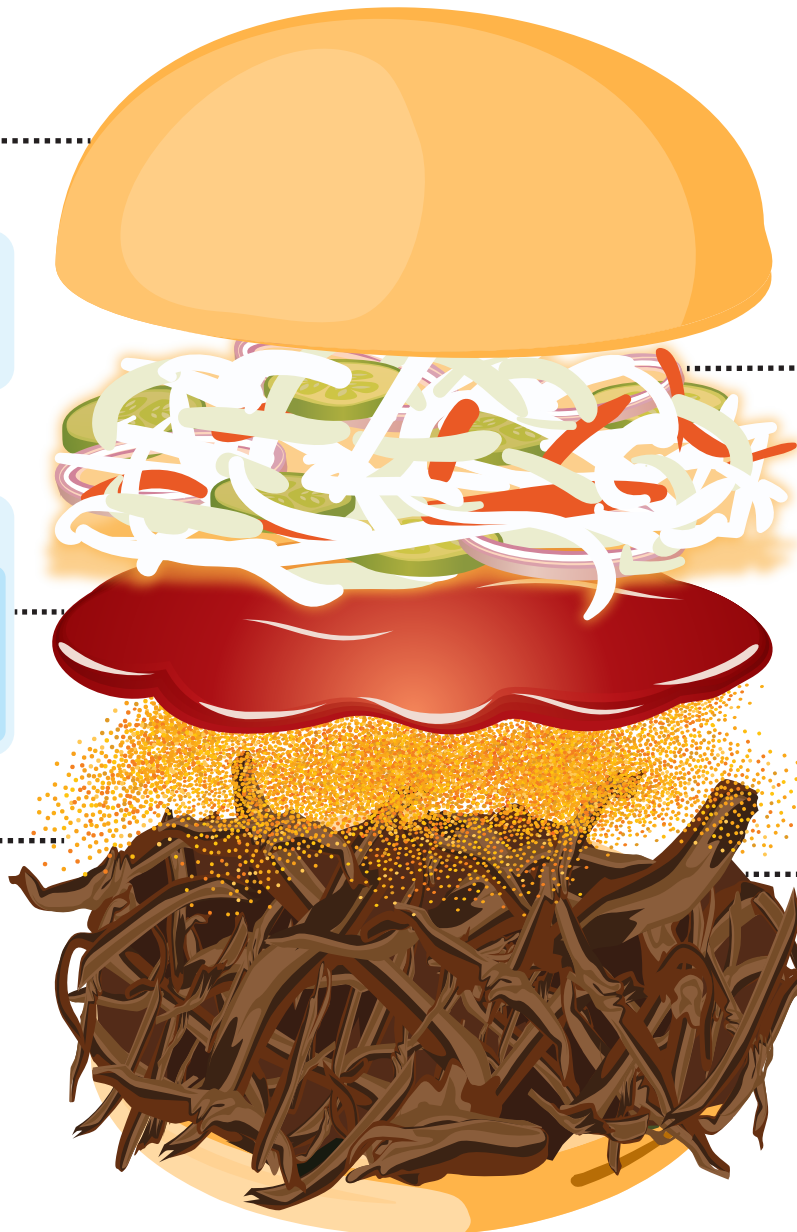
Choice of BBQ Sauce



Tip Idea: Don't be afraid to mix it up: add your favorite seasonings to make this sauce your own.

Dry Rub

- Dark Brown Sugar
- Black Pepper
- Kosher Salt
- Garlic Powder
- Smoked Paprika
- Onion Powder
- Cayenne Pepper



Optional Toppings

- Raw Onion
- Peach Preserves
- Crispy Onion Straws
- Mayo
- Bell Peppers
- Ranch Dressing

Tangy Pickle & Onion Slaw

- Water
- Black Pepper
- Apple Cider Vinegar
- Kosher Salt
- Honey
- Green Cabbage
- Red Onion
- Bread & Butter Pickles
- Extra-Virgin Olive Oil
- Fresh Parsley Leaves

Beef Brisket



Tip Idea: Smoke the brisket for approximately 6 hours over indirect heat or until internal temperature reaches 180-190°F.



Applewood or Hickory Chips



Tip Idea: Soak the chips in water for 1 hour and then drain.

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Martin's
Famous
POTATO ROLLS AND BREAD

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