

Texas BBQ Brisket Tacos

A fast and flavorful taco built with sliced brisket, warm tortillas, fresh lime, and Mason's Brand pickled vegetables.



Ingredients

- 2 cups cooked brisket, chopped
- 8 corn tortillas or flour
- Fresh cilantro
- Thin sliced pickled Red Onion
- Cowtown Throwdown
- 1 cup Mason's Brand pickle
- Lime wedges
- Queso Fresco

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Instructions

Texas BBQ Brisket Tacos

A perfect way to use leftover brisket with bold, fresh flavor and a little acidity from pickled toppings.

Instructions

1. Warm the brisket gently so it stays juicy.
2. Heat corn or flour tortillas on the grill or in a dry skillet.
3. Fill each tortilla with or rough chopped brisket.
4. Dice up some Mason's Brand Garlic Dill or Spicy Dill in medium chunks.
5. Add Queso Fresco, thin sliced pickled Red Onion and fresh cilantro and a squeeze of lime.
6. Dust with Cowtown Throwdown
7. Serve immediately.

Mason's Brand

Recipe Card

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Tips

- Great with leftover smoked brisket from the day before.
- Add a spicy crema or hot sauce if you want extra heat.
- Perfect for a quick weeknight meal that still feels special.

Tags

tacos • brisket • texas • bbq • leftovers