

# Recipe Header

Name: True Texas Pickle Brisket Dip

Cook Time Minutes: 0 min

Prep Time Minutes: 0 hr 20 min

Servings: 10

## Nutritionals

Serving Weight (g):

Calories: 0

Fat (g): 0

Saturated Fat (g): 0

Cholesterol (mg): 0

Sodium (mg): 0

Carbohydrates (g): 0

Fiber (g): 0

Sugar (g): 0

Protein (g): 0

## Ingredients

1. 32 Oz True Texas BBQ Pickle Spears, drained, rough chopped, save container
2. 8 Oz Whipped Cream Cheese
3. 1 cup(s) Sour Cream
4. 1 cup(s) Greek Yogurt
5. 1 Tbsp Texas Original Brisket Seasoning
6. 1 Restaurant Style Ranch Dip Mix, .4 oz package
7. 8 Oz Sharp Cheddar Cheese, shredded
8. 2 medium Serrano Peppers, minced
9. 2 cup(s) Cooked Brisket Pieces, rough chopped
10. 1 cup(s) Green onions, roots removed, thinly sliced

## Instructions

1. Combine sour cream, greek yogurt, cream cheese, brisket seasoning, and ranch powder and mix until well combined.
2. Add pickles, shredded cheddar, serrano peppers, half the green onions, and brisket and stir gently to combine.
3. Place back into pickle container and top with remaining green onions. Serve with your favorite chips or crackers.