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How-To: Make Quick BBQ Brisket with Guy Fieri

HOSTED BY GUY FIERI February 20, 2017



Topics: bbq, brisket, Chef's Night Out, flavortown, guy fieri, munchies test kitchen, pressure cooker, pulled pork, Watch Guy Fieri make brisket

We invited **Guy Fieri**, founder and President of Flavortown, to the MUNCHIES Test Kitchen to show us how to make barbecue brisket in a pressure cooker. It's ready in 30 minutes, but is so tender that it's a truly out-of-bounds flavor experience. Then, the fall-apart meat gets nestled in a toasted, buttered bun and topped with a bright and tangy yogurt broccoli slaw. Mr. Fieri imparts his wisdom on a very special guest by teaching him "the hunch" method, a stance that makes it possible to enjoy your sandwich without getting it all over yourself.

RECIPE: Guy Fieri's BBQ Brisket Sandwich ↗

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