

## Hearth Smoked 3 Way Jubilee

Yields 1 gallon

### Ingredients:

8 oz chicken breast  
8 oz hot Italian sausage  
8 oz brisket

2 cup onion  
3 cup bell peppers  
3 thai chili peppers  
6 Jubilee tomatoes  
3 red tomatoes

6 oz tomato paste  
½ cup Chili Powder  
¼ cup Cumin  
Salt and pepper to taste  
4 cup Black Beans

### Instructions:

Slow smoke all meats until they hold an internal temperature of 145. Shred chicken. Remove sausage from casing and shred. Shred brisket. Roast tomatoes on grill, peel and blend in food processor. Combine all ingredients and let simmer for 45 minutes. The meat will continue to cook to perfection once combined.