

SLOW COOKER BEEF BRISKET WITH BBQ SAUCE

SERVES 8-10

PREP 15 MIN | COOK 10HRS

Ingredients

- 1.5 – 2 kg beef brisket
- 1 tbsp olive oil (or a neutral oil like vegetable, canola)

RUB

- 1 tbsp brown sugar
- 2 tsp paprika powder
- 1 tsp onion powder
- 1 tsp garlic powder
- 1/2 tsp cumin powder
- 3/4 tsp mustard powder
- 1 tsp salt
- 1/2 tsp black pepper

BBQ SAUCE

- 2 garlic cloves, minced
- 1/2 cup (125 ml) apple cider vinegar
- 1 1/2 cups (375 ml) ketchup
- 1/2 cup (110g) brown sugar, packed
- 2 tsp EACH black pepper, onion powder, mustard powder
- 1 tsp cayenne pepper (adjust to taste re: spiciness)
- 1 tbsp Worcestershire sauce

Method

1. Mix Rub ingredients. Rub all over brisket. If time permits, leave for 30 minutes – 24 hours in the fridge.
2. Combine BBQ Sauce ingredients in a slow cooker. Mix then add the brisket – squish it in if needed.
3. Slow cook in slow cooker for 8 hours (1.5 kg) to 10 hours (2 kg).
4. Remove brisket onto a tray.
5. Pour liquid in slow cooker into a saucepan. Bring to simmer over medium high heat and reduce until it thickens to a syrup consistency (it thickens more as it cools).
6. Meanwhile, drizzle brisket with oil then roast in a 200C oven for 15–minutes until brown spots appear. Remove then baste generously with Sauce, then return to oven for 5 minutes. Remove and baste again, then return to oven for 5 – 10 minutes until it caramelises.
7. TO SERVE: Slice brisket thinly across the grain and serve with remaining BBQ Sauce.



Recipe Credit: Recipetineats.com

