

Slow-Cooked Brisket Magic: My Favorite Set-It-and-Forget-It BBQ Feast

Why This Brisket Recipe Works So Well



OVEN
390°F

TIME
10-15 min

METHOD
Slow cooker

PRINT
Recipe Card

INGREDIENTS

You'll Need

For the Brisket: 1.5 to 2 kg (3 to 4 lb) beef brisket 1 tbsp olive oil (or a neutral oil like vegetable or canola):

For the Dry Rub: 1 tbsp brown sugar 2 tsp paprika 1 tsp onion powder 1 tsp garlic powder 1/2 tsp cumin 3/4 tsp mustard powder 1 tsp salt 1/2 tsp black pepper:

DIRECTIONS

1. Step-by-: Step)
2. Season the : Brisket
3. I start by mixing all the rub ingredients together in a small bowl. Then I coat the brisket generously, massaging the seasoning into every crevice. If I have time, I let it sit in the fridge for a few hours or even overnight. But more often than not, I go straight to the slow cooker.
4. Make the : Sauce and Set It to Cook
5. Next, I stir together the BBQ sauce ingredients right in the slow cooker. Once it's well mixed, I nestle the brisket into the sauce. It's okay if it feels a little snug-it all comes together beautifully in the end.
6. I set the cooker to low and let it work its magic for 8 to 10 hours. For a smaller brisket (around
7. 5 kg), 8 hours is usually perfect. For a bigger one, I give it the full
8. Reduce the : Sauce for Serving
9. After cooking, I transfer the brisket to a tray and pour all the liquid from the slow cooker into a saucepan. I bring it to a simmer over medium-high heat and let it reduce until it thickens into a glossy, syrupy consistency. This takes about 10-15 minutes, and it's totally worth it. As it cools, it thickens even more-ideal for slathering.
10. Roast for a : Caramelized Finish
11. While the sauce is reducing, I drizzle the brisket with a bit of oil and slide it into a hot 200°C (390°F) oven. After about 15 minutes, the top starts to brown and get some crispy edges. Then I pull it out, brush it generously with that thickened sauce,

and return it to the oven for another 5-10 minutes. I repeat the basting once more for good measure-because why not?

12. The final result is a slab of brisket with beautiful charred edges and a lacquered coat of sticky, sweet-spicy sauce.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/slow-cooked-brisket-magic-my-favorite-set-it-and-forget-it-bbq-feast/>