

## Rich, Tender, and Packed with Flavor: How to Make Black-Braised Brisket

This black-braised brisket recipe stands out for several reasons:



**OVEN**  
**300°F**

**TIME**  
**20 min**

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**SAVE**  
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### INGREDIENTS

- 3-4 pounds of beef brisket
- 2 tablespoons olive oil
- 1 large onion, chopped
- 4 cloves garlic, minced
- 2 cups beef broth
- 1 cup red wine
- 2 tablespoons brown sugar
- 2 tablespoons soy sauce
- 1 tablespoon Worcestershire sauce
- 1 teaspoon black pepper
- 1 teaspoon smoked paprika
- Salt to taste
- Fresh parsley for garnish

### DIRECTIONS

1. Growing up, : Sunday dinners at my grandmother's house were a cherished tradition. The aroma of her black-braised brisket would waft through the air, wrapping us in warmth and comfort. It was more than just a meal; it was a gathering of family, laughter, and love. This recipe holds a special place in my heart, and I'm excited to share it with you.

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

Original recipe: <https://chefmaniac.com/rich-tender-and-packed-with-flavor-how-to-make-black-braised-brisket/>