

3-Ingredient Beef Brisket: The Easiest, Most Flavorful Slow-Cooked Meal

tender, fall-apart beef brisket



OVEN
300°F

TIME
5 min

METHOD
Slow cooker

PRINT
Recipe Card

INGREDIENTS

- 3-4 pound beef brisket
- 1 packet dry onion soup mix (Lipton's or any brand)
- 1 cup beef broth (or water for a milder flavor)

How to Make 3-Ingredient Beef Brisket:

1. Prepare the Brisket:
2. Season the Meat:
3. Add to the Slow Cooker:
4. Slow Cook Until Tender:
5. Rest, Slice, and Serve:

My Best Tips for the Perfect Brisket:

Low and slow is best - Cooking on LOW for 8-10 hours ensures the most tender results.

Use the juices for extra flavor - Spoon the broth over the meat when serving or thicken it into a gravy.

Slice against the grain - This keeps the brisket juicy and tender.

Want a crispy crust? - After slow cooking, place the brisket under the broiler for 5 minutes to caramelize the top.

What to Serve with Beef Brisket:

Mashed potatoes - To soak up all that delicious gravy.

Roasted vegetables - Carrots, Brussels sprouts, or green beans.

Coleslaw - A fresh, crunchy contrast to the rich brisket.

Cornbread or dinner rolls - Perfect for soaking up the juices.

BBQ sauce - For an extra smoky-sweet kick.

FAQs:

DIRECTIONS

1. **Prepare the Brisket:** Pat the beef brisket dry with a paper towel. If desired, trim any excess fat, but leave a little for extra flavor.
2. **Season the Meat:** Rub the dry onion soup mix all over the brisket, ensuring it's evenly coated.
3. **Add to the Slow Cooker:** Place the seasoned brisket in the slow cooker (fat side up). Pour the beef broth around (not over) the brisket to keep it moist while cooking.
4. **Slow Cook Until Tender:** Cover and cook on LOW for 8-10 hours or HIGH for 5-6 hours, until the brisket is fork-tender and easily pulls apart.
5. **Rest, Slice, and Serve:** Remove the brisket from the slow cooker and let it rest for 10 minutes before slicing against the grain. Serve with the flavorful juices from the slow cooker for extra moisture.
6. **My Best Tips for the Perfect Brisket:** Low and slow is best - Cooking on LOW for 8-10 hours ensures the most tender results.
7. **Use the juices for extra flavor** - Spoon the broth over the meat when serving or thicken it into a gravy.
8. **Slice against the grain** - This keeps the brisket juicy and tender.
9. **Want a crispy crust?** - After slow cooking, place the brisket under the broiler for 5 minutes to caramelize the top.
10. **What to Serve with Beef Brisket:** This versatile brisket pairs well with all kinds of side dishes! Here are some of my favorites:
11. **Mashed potatoes** - To soak up all that delicious gravy.

12. Roasted vegetables - Carrots, Brussels sprouts, or green beans.
13. Coleslaw - A fresh, crunchy contrast to the rich brisket.
14. Cornbread or dinner rolls - Perfect for soaking up the juices.
15. BBQ sauce - For an extra smoky-sweet kick.
16. FAQs: Can I use water instead of beef broth? Yes! Beef broth adds more richness, but water works fine too.
17. Can I cook this brisket in the oven instead of a slow cooker? Absolutely! Place the brisket in a covered roasting pan and bake at 300°F for 3-4 hours, basting occasionally with its juices.
18. How do I store leftovers? Store sliced brisket in an airtight container in the fridge for up to 4 days or freeze for up to 3 months. Reheat in the oven or microwave with some of the cooking juices.
19. This 3-ingredient Beef Brisket is proof that simple recipes can be incredibly delicious. Whether you serve it as a main dish, in sandwiches, or even tacos, this slow-cooked brisket is sure to be a hit with your family.
20. Give it a try and let me know how it turns out!

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

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