

Slow Cooker Beef Brisket with BBQ Sauce: Tender & Flavorful Comfort Food

Slow Cooker Beef Brisket with BBQ Sauce: Effortless Flavor, Unforgettable Tenderness!



TIME

5-7 min

METHOD

Slow cooker

PRINT

Recipe Card

SAVE

PDF

INGREDIENTS

5 or 5.5 lb. beef brisket (flat cut or point cut, trimmed if desired)

1 tbsp olive oil

1 onion, sliced

4 garlic cloves, minced

1 cup beef stock (low sodium is good for controlling saltiness)

1 cup BBQ sauce (your favorite brand and style - smoky, tangy, or sweet)

1/4 cup apple cider vinegar

2 tbsp brown sugar, packed

1 tbsp Worcestershire sauce

1 tsp smoked paprika

1 tsp dried thyme

Salt and pepper to taste

Swaps and Notes:

Beef Brisket: The size is important for cooking time. A 5-5.5 lb brisket is ideal here. While a full packer brisket has both flat and point, most grocery stores sell just the flat (leaner) or point (fattier). Either works, but the point tends to be more forgiving and juicy due to higher fat content.

BBQ Sauce: Use a BBQ sauce you genuinely love, as its flavor will define the brisket. Whether it's smoky, sweet, spicy, or tangy, choose your favorite!

Apple Cider Vinegar: This adds a crucial tang that cuts through the richness of the beef and balances

the sweetness of the BBQ sauce.

Smoked Paprika: Smoked paprika adds a fantastic depth and smoky flavor without needing to smoke the meat for hours.

Herbs: Dried thyme is classic, but a touch of dried oregano or even a bay leaf can enhance the savory notes.

Onion & Garlic: These aromatics build the foundational flavor of the sauce. Don't skip caramelizing them slightly.

Instructions:

Sear the Brisket: Heat the olive oil in a large skillet (cast iron or heavy-bottomed pan) over medium-high heat until shimmering. Carefully add the beef brisket and sear it on all sides until well-browned and a good crust forms. This step is crucial for developing deep flavor. Transfer the seared brisket to your slow cooker.

Sauté Aromatics: In the same skillet (don't clean it!), add the sliced onion and minced garlic. Cook over medium heat, stirring occasionally, until the onion is softened and translucent, about 5-7 minutes.

Combine Sauce Ingredients: Pour the beef stock, BBQ sauce, apple cider vinegar, brown sugar, Worcestershire sauce, smoked paprika, and dried thyme into the skillet with the softened onions and garlic. Stir well to combine all the ingredients and bring the mixture to a gentle simmer, scraping up any browned bits (fond) from the bottom of the pan - these are packed with flavor!

Pour Sauce Over Brisket: Carefully pour the hot sauce mixture over the brisket in the slow cooker, ensuring the brisket is mostly submerged (add a bit more beef stock if needed).

Season & Cook: Season the brisket lightly with salt and pepper to taste (remember the BBQ sauce will add seasoning). Cover the slow cooker with its lid.

Slow Cook: Cook on low for 8-10 hours, or until the brisket is incredibly tender. You should be able to easily shred it with a fork. Cooking time can vary depending on your slow cooker and the thickness of your brisket.

Rest & Slice: Once cooked, remove the brisket from the slow cooker and transfer it to a cutting board. Let it rest for 10 minutes before slicing. This allows the juices to redistribute, ensuring a tender and juicy result.

Serve: Slice the brisket against the grain (this is important for tenderness). Serve generously with the delicious BBQ sauce from the slow cooker, spooned over the sliced meat.

Tips for Success:

Sear for Flavor: Don't skip the searing step! It creates a fantastic crust and adds a depth of

flavor that a slow cooker alone can't achieve.

Don't Overcook/Undercook: Brisket needs time. Low and slow is the key to breaking down its connective tissue. It's done when it's fork-tender, not just cooked through.

Slice Against the Grain: Brisket has a prominent grain. Slicing against it breaks up the muscle fibers, making the meat incredibly tender.

Taste and Adjust Sauce: Once cooked, taste the sauce from the slow cooker. You might want to adjust the sweetness (more brown sugar), tanginess (more vinegar), or spice (more smoked paprika or a pinch of cayenne).

Remove Fat (Optional): If you're using a fattier cut like the point, you can skim some of the rendered fat from the sauce before serving for a lighter result.

Serving Suggestions and Pairings:

DIRECTIONS

1. **Making :** Slow Cooker Beef Brisket is mostly hands-off, allowing the flavors to meld beautifully over hours.
2. **Sear the :** Brisket: Heat the olive oil in a large skillet (cast iron or heavy-bottomed pan) over medium-high heat until shimmering. Carefully add the beef brisket and sear it on all sides until well-browned and a good crust forms. This step is crucial for developing deep flavor. Transfer the seared brisket to your slow cooker.
3. **SautØ Aromatics:** In the same skillet (don't clean it!), add the sliced onion and minced garlic. Cook over medium heat, stirring occasionally, until the onion is softened and translucent, about 5-7 minutes.
4. **Combine : Sauce Ingredients:** Pour the beef stock, BBQ sauce, apple cider vinegar, brown sugar, Worcestershire sauce, smoked paprika, and dried thyme into the skillet with the softened onions and garlic. Stir well to combine all the ingredients and bring the mixture to a gentle simmer, scraping up any browned bits (fond) from the bottom of the pan - these are packed with flavor!
5. **Pour : Sauce Over Brisket:** Carefully pour the hot sauce mixture over the brisket in the slow cooker, ensuring the brisket is mostly submerged (add a bit more beef stock if needed).
6. **Season & : Cook:** Season the brisket lightly with salt and pepper to taste (remember the BBQ sauce will add seasoning). Cover the slow cooker with its lid.
7. **Slow : Cook:** Cook on low for 8-10 hours, or until the brisket is incredibly tender. You should be able to easily shred it with a fork. Cooking time can vary depending on your slow cooker and the thickness of

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10. **Tips for Success: Sear for Flavor:** Don't skip the searing step! It creates a fantastic crust and adds a depth of flavor that a slow cooker alone can't achieve.
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13. **Taste and : Adjust Sauce:** Once cooked, taste the sauce from the slow cooker. You might want to adjust the sweetness (more brown sugar), tanginess (more vinegar), or spice (more smoked paprika or a pinch of cayenne).
14. **Remove : Fat (Optional):** If you're using a fattier cut like the point, you can skim some of the rendered fat from the sauce before serving for a lighter result.
15. **Serving Suggestions and Pairings:** This Slow Cooker Beef Brisket with BBQ Sauce is a magnificent main course that pairs beautifully with classic comfort food sides. Think creamy mashed potatoes, fluffy rice, tangy coleslaw, cornbread, or a side of steamed green beans. It's also incredible served on buns as sandwiches! For other hearty, comforting meals, consider my [This Cajun Chicken Sausage Gumbo Is My Favorite Bowl of Southern Comfort](#) or a simple, satisfying skillet meal like my [This Tomato Skillet with Okra and Sausage Is My Favorite Quick Dinner Packed with Southern Flavor](#).
16. **Storage and Leftover Tips:** Slow Cooker Beef Brisket often tastes even better the next day! Store leftovers in an airtight container in the refrigerator for up to 3-4 days, keeping the sauce with the meat to keep it moist. To reheat, gently warm in the microwave or in a covered pot on the stovetop over low heat, adding a splash of beef broth if the sauce has thickened too much. Brisket also freezes exceptionally well for up to 3 months; thaw in the refrigerator overnight before reheating.
17. **More Recipes You Will Love:** If you enjoyed the tender, flavorful comfort of this slow-cooked brisket, here are a few more savory and satisfying recipes that I think you'll absolutely love:
18. For another fantastic slow-cooked meal, check out my [These Easy Turkey Wings Are My Favorite Comfort Food for Lazy Sundays](#).
19. If you're looking for an easy, crowd-pleasing dinner that's big on flavor, my [This Walking Taco Bar Is My](#)

Favorite No-Fuss Way to Feed a Crowd is a fantastic choice.

20. And for a fun, cheesy dip that's perfect for appetizers or game day, don't miss my This Crockpot Nacho Dip Is the Reason I Never Have Leftovers.
21. Final Thoughts: This Slow Cooker Beef Brisket with BBQ Sauce is a testament to the power of low-and-slow cooking. It delivers incredibly tender, flavorful results with minimal active cooking time, making it perfect for busy schedules or relaxed weekend gatherings. Give it a try, and prepare for a truly unforgettable meal!
22. What's your favorite way to use your slow cooker for a hearty meal? Share your ideas and feedback in the comments below, and don't forget to follow Chef Maniac for more delicious and inspiring recipes!

SWAPS & NOTES

Beef Brisket: The size is important for cooking time.

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TIPS FOR SUCCESS

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Low and slow is the key to breaking down its connective tissue.

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

Original recipe: <https://chefmaniac.com/slow-cooker-beef-brisket-with-bbq-sauce-tender-flavorful-comfort-food/>