

Tender Beef Brisket Recipe: How to Make Restaurant-Quality BBQ at Home

Smoked Brisket with Tangy BBQ Sauce: The Ultimate Low and Slow Guide



OVEN
225°F

TIME
15 min

TEMP
195°F

METHOD
Slow cooker

INGREDIENTS

For the Beef Brisket:

3 to 4 lb Beef Brisket: I recommend the flat cut for more uniform slicing, though a point cut works if you prefer more fat.

1 tbsp Olive Oil: This acts as a binder for our dry rub.

1 tsp Smoked Paprika: Essential for that deep, woody flavor.

1 tsp Garlic Powder & 1 tsp Onion Powder: The aromatic foundation.

1/2 tsp Salt & 1/4 tsp Black Pepper: Simple seasoning to let the beef shine.

For the Tangy BBQ Sauce:

1 cup Ketchup: The classic tomato base.

1/4 cup Apple Cider Vinegar: This provides the "tang" that makes the sauce pop.

2 tbsp Brown Sugar: For a hint of molasses-like sweetness.

1 tbsp Worcestershire Sauce: Adds a deep umami layer.

1 tsp Dijon Mustard: For a bit of sharp heat and emulsification.

1/2 tsp Smoked Paprika: To tie the sauce back to the flavor of the meat.

DIRECTIONS

- 1. Prepare the Brisket:** Start by patting your brisket completely dry with paper towels. This is a crucial step to ensure the rub sticks and the meat develops a good "bark." Rub the olive oil all over the meat. In a small bowl, whisk together the paprika, garlic powder, onion powder, salt, and pepper. Massage this spice blend into every nook and cranny of the beef.
- 2. Choose Your Cooking Method:** Smoker (The Traditional Way): Preheat your smoker to 225°F (107°C). Place the brisket fat-side up and smoke for 6-8 hours. You are looking for an internal temperature of about 195°F to 205°F for that "pull-apart" texture.
- 3. Slow : Cooker (The Easy Way):** Place the seasoned brisket in your slow cooker. Cover and cook on Low for 8-10 hours. Do not cook it on high; brisket needs time to break down the tough connective tissues.
- 4. Oven/ Dutch Oven:** Preheat your oven to 250°F (120°C). Place the meat in a heavy-bottomed pot, cover tightly, and roast for 6-8 hours.
- 5. Simmer the Sauce:** While the meat is in its final hour of cooking, combine all the sauce ingredients in a small saucepan over medium heat. Bring it to a gentle simmer and let it cook for 10-15 minutes. It should thicken slightly and turn a deep, glossy red.
- 6. The Rest and Slice:** Once the brisket is done, remove it from the heat and let it rest for at least 15 minutes. Do not skip this. Resting allows the juices to redistribute. If you cut it too soon, all that moisture will end up on your cutting board instead of in your mouth. Always slice against the grain to ensure the most tender bite.

SWAPS & NOTES

The Meat: If you can't find brisket, a chuck roast is a great substitute, though the texture will be slightly different.

The Sweetener: If you want to avoid refined sugar in the sauce, you can swap the brown sugar for honey or maple syrup.

Liquid Smoke: If you are using the oven or slow cooker method and truly miss that campfire taste, add 1/2 teaspoon of liquid smoke to your rub or sauce.

Prepare the Brisket Start by patting your brisket completely dry with paper towels.

TIPS FOR SUCCESS

The Grain is Everything: Look at the direction the muscle fibers are running.

If you slice with the grain, the meat will feel chewy.

Temperature over Time: Every piece of meat is different.

Use a meat thermometer to ensure you hit that 195°F+ sweet spot.

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

Original recipe: <https://chefmaniac.com/tender-beef-brisket-recipe-how-to-make-restaurant-quality-bbq-at-home/>