

## Ultimate Slow Cooker Beef Brisket: Tender, Juicy, and Effortless

It takes less than 10 minutes to get this into the pot.



**TIME**  
**10 min**

**METHOD**  
**Slow cooker**

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### INGREDIENTS

- 1 (3 to 4 pounds) beef brisket: Look for a "flat cut" for easier slicing, or a "point cut" if you prefer a bit more fat and flavor.
- 1 tablespoon paprika: Provides color and a mild, earthy sweetness.
- 1 tablespoon garlic powder: A savory essential.
- 1 tablespoon onion powder: For depth of flavor.
- 1 tablespoon brown sugar: This helps with caramelization and balances the vinegar.
- 1 teaspoon salt: Essential for drawing out the meat's natural juices.
- 1 teaspoon black pepper: For a classic "Texas-style" bite.
- 1/2 cup beef broth: The base for our braising liquid.
- 1/4 cup Worcestershire sauce: Adds that "umami" punch.
- 2 tablespoons apple cider vinegar: The secret ingredient to tenderizing the fibers.
- 2 tablespoons tomato paste: Thickens the juices and adds a rich, red hue.

### DIRECTIONS

1. Prepare the : Dry Rub: In a small bowl, combine the paprika, garlic powder, onion powder, brown sugar, salt, and black pepper.
2. Season the : Meat: Rub the spice mixture all over the brisket. Don't be shy-press it into the meat so it sticks. This creates the "bark" that brisket is famous for.
3. Arrange the : Crockpot: Place the seasoned brisket in the slow cooker. I usually place it fat-side up so the juices baste the meat as it melts.
4. Mix the : Braising Liquid: In another bowl, whisk together the beef broth, Worcestershire sauce, apple cider vinegar, and tomato paste. Pour this around the sides of the brisket (not directly on top, so you don't wash off your rub!).
5. Cook: Cover and cook on low for 8-10 hours or on high for 4-5 hours. I highly recommend the low setting for the most tender results.
6. The : Rest: Once cooked, remove the brisket. This is the most important step: let it rest for 15 minutes. If you cut it too soon, all the juice will run out onto the board, leaving you with dry meat.
7. Slice and : Serve: Slice against the grain and spoon those delicious pot juices over the top.

### SWAPS & NOTES

The Spice Rub: If you like heat, feel free to add a teaspoon of chipotle powder or cayenne.

The Liquid: You can swap half the beef broth for a dark stout

or ale for a deeper, maltier flavor profile.

This pairs excellently if you are serving this alongside a this Beer Cheese Dip as an appetizer.

The Sugar: If you are watching your sugar intake, you can omit

the brown sugar or swap it for a keto-friendly sweetener, though the crust won't be quite as dark.

## TIPS FOR SUCCESS

**Slicing is Key:** Always look for the "grain" (the direction the muscle fibers run) and cut perpendicular to it.

If you cut with the grain, the meat will be chewy regardless of how long you cooked it.

**The Fat Cap:** Do not trim all the fat off before cooking.

That fat is what keeps the brisket moist during the long cooking process.

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

Original recipe: <https://chefmaniac.com/ultimate-slow-cooker-beef-brisket-tender-juicy-and-effortless/>