

## Master the Art of Perfectly Tender Beef Brisket with This Simple Recipe

There's nothing quite like a perfectly cooked



**OVEN**  
**300°F**

**TIME**  
**3 min**

**METHOD**  
**Slow cooker**

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### INGREDIENTS

- 3-4 lb beef brisket
- 2 tablespoons olive oil
- 1 tablespoon salt
- 1 tablespoon black pepper
- 1 tablespoon garlic powder
- 1 teaspoon smoked paprika
- 1 teaspoon onion powder
- 1 cup beef broth
- 1/2 cup barbecue sauce (optional, for added flavor)

#### Instructions:

**Preheat and Prepare:** If using the oven, preheat to 300°F (150°C).

Pat the brisket dry with paper towels. This helps the seasoning stick and creates a flavorful crust.

**Season the Brisket:** In a small bowl, mix together salt, black pepper, garlic powder, smoked paprika, and onion powder.

Rub the olive oil over the brisket, then generously coat the meat with the spice mixture on all sides.

**Sear the Brisket (Optional):** Heat a large skillet over medium-high heat and sear the brisket for 2-3 minutes on each side until browned. This step adds a layer of flavor but can be skipped if time is short.

**Cook the Brisket: Oven Method:** Place the brisket in a roasting pan or Dutch oven. Pour the beef broth around the meat and cover tightly with foil or a lid. Bake for 3-4 hours, or until the brisket is

fork-tender.

**Slow Cooker Method:** Place the brisket in the slow cooker, add the beef broth, and cook on low for 8-10 hours or on high for 5-6 hours.

**Add Barbecue Sauce (Optional):** For extra flavor, brush barbecue sauce over the brisket during the last 30 minutes of cooking. This adds a tangy, smoky glaze that pairs beautifully with the tender meat.

**Rest the Meat:** Remove the brisket from the oven or slow cooker and let it rest for 15-20 minutes before slicing. This allows the juices to redistribute for maximum flavor.

**Slice and Serve:** Slice the brisket against the grain for the most tender bites. Serve with your favorite sides like mashed potatoes, coleslaw, or roasted vegetables.

**Tips for Perfect Brisket:**

**Choose the Right Cut:** Look for a brisket with good marbling-it adds flavor and helps keep the meat moist during cooking.

**Low and Slow is Key:** Brisket needs time to break down the tough connective tissue, so don't rush the process.

**Make it Ahead:** Brisket often tastes better the next day as the flavors have more time to meld. Store leftovers in the cooking liquid to keep them juicy.

**Why You'll Love This Recipe:**

## DIRECTIONS

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2. **Pat the brisket dry** with paper towels. This helps the seasoning stick and creates a flavorful crust.
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11. **Tips for Perfect Brisket: Choose the Right Cut:** Look for a brisket with good marbling-it adds flavor and helps keep the meat moist during cooking.
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13. **Make it : Ahead:** Brisket often tastes better the next day as the flavors have more time to meld. Store leftovers in the cooking liquid to keep them juicy.
14. **Why You'll Love This Recipe:** This perfectly tender beef brisket is a showstopper for any occasion. It's rich, flavorful, and surprisingly easy to prepare. Whether you're hosting a holiday feast or enjoying a cozy meal at home, this brisket recipe will have everyone coming back for seconds.
15. **Tried this recipe?** I'd love to hear your thoughts in the comments. Don't forget to share with fellow brisket lovers and follow me for more simple, delicious recipes!

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

Original recipe: <https://chefmaniac.com/master-the-art-of-perfectly-tender-beef-brisket-with-this-simple-recipe/>