

BBQ Beef Brisket Slowed Cooked

Ingredients

1.5 – 2 kg beef brisket

1 tbsp olive oil (or neutral oil like vegetable, canola)

Rub:

1 tbsp brown sugar

2 tsp paprika powder

1 tsp onion powder

1 tsp garlic powder

1/2 tsp cumin powder

3/4 tsp mustard powder

1 tsp salt

1/2 tsp black pepper

BBQ Sauce:

2 garlic cloves, minced

1/2 cup / 125 ml apple cider vinegar

1 1/2 cups / 375 ml ketchup

1/2 cup / 110g brown sugar, packed

2 tsp EACH black pepper, onion powder, mustard powder

1 tsp cayenne pepper (adjust to taste)

1 tbsp Worcestershire sauce

Method

Mix Rub ingredients.

Rub all over brisket. If time permits, leave for 30 minutes – 24 hours in the fridge

Combine BBQ Sauce ingredients in a slow cooker. Mix then add the brisket

Slow cook in slow cooker for 8 hours (1.5 kg to 10 hours (2 kg)).

Remove brisket onto a tray.

Pour liquid in slow cooker into a saucepan. Bring to simmer over medium high heat and reduce until it thickens to a syrup consistency (it thickens more as it cools).

Meanwhile, drizzle brisket with oil then roast in a 200^C oven for 15 minutes until brown spots appear. Remove then baste generously with Sauce, then return to oven for 5 minutes.

Remove and baste again, then return to oven for 5 – 10 minutes until it caramelises