



Slow Cooker Brisket

★★★★★ 4.7 from 16 reviews

Yield: 4

Description

This easy and delicious Slow Cooker Brisket will melt in your mouth and fall apart on the plate! It can be made in your slow cooker, pressure cooker or oven!

Ingredients

SCALE

- 3 1/2 pound beef brisket (not corned beef)
- 1 tablespoon salt
- 1 teaspoon pepper
- 1 teaspoon garlic powder
- 1 teaspoon onion powder
- 1 teaspoon oregano
- 4 garlic cloves (minced)
- 1 onion (sliced)
- 2 cups beef broth
- 3 tablespoons soy sauce
- 1/4 cup ketchup

Instructions

SLOW COOKER INSTRUCTIONS

- 1 In a small bowl mix together the salt, pepper, garlic powder, onion powder, and oregano. Rub the spice mixture all over the brisket on both sides, then place the brisket in a slow cooker, fat side up. Sprinkle the minced garlic over the brisket and top with the sliced onions, on and around it.
- 2 In a medium bowl whisk together the broth, soy sauce, and ketchup. Pour into slow cooker until the brisket is just covered.
- 3 Cook on LOW for 8 hours. Once done cooking, either keep in the slow cooker on WARM, or transfer to a wood board and cover with foil and let rest for 20 minutes. Meanwhile, pour the liquid from the slow cooker into a medium saucepan. Bring to a boil, then reduce heat and simmer for about 20 minutes.
- 4 Slice the meat against the grain and serve with sauce on top.

INSTANT POT INSTRUCTIONS

- 1 In a small bowl mix together the salt, pepper, garlic powder, onion powder, and oregano. Rub the spice mixture all over the brisket on both sides and set aside.
- 2 Turn on the sauté function and add a little oil to the bottom of the pot. Sear the brisket for 2-3 minutes on each side until lightly browned. If brisket is too big to fit, you can cut in half and sear in batches (this step is optional, but creates extra flavor).
- 3 Turn off sauté function and place the brisket in a Instant Pot, fat side up. Sprinkle the minced garlic over the brisket and top with the sliced onions, on and around it.



Notes

i * If you plan to make this in the oven, use a baking dish covered tightly with foil or in a Dutch oven, covered with a lid. Cook at 325°F for 3 to 4 hours or until very tender.



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