



Slow Cooker BBQ Beef Brisket

Yield: Serves 8-16

Ingredients:

5 lb 'First Cut' (AKA Flat) Beef Brisket - trimmed

Rub:

2 tsp Kosher Salt

2 tsp Granulated Sugar

1 tsp Ancho Powder - can substitute chili powder if desired

1 tsp Fresh Ground Black Pepper

1 tsp Garlic Powder

1 tsp Mustard Powder

½ tsp Chipotle Powder - can substitute cayenne pepper if desired

½ tsp Onion Powder

½ tsp Celery Seed

'Sauce':

½ Cup Ketchup

½ Cup Chili Sauce*

¼ Cup packed brown sugar

2 Tbs Cider Vinegar

2 Tbs Worcestershire Sauce

-OPTIONAL-

½ - 1 ½ tsp Liquid Smoke - amount to taste

Preparation:

- 1) Thoroughly combine all of the 'rub' ingredients in a bowl and then rub all over the brisket until well coated and all of it has stuck to the meat
- 2) Place the rubbed brisket in the crock of a 5-6 quart slow cooker (Crock Pot®) and place in refrigerator overnight (minimum 8 hours)

-NEXT DAY-

- 3) Mix together all of the 'sauce' ingredients until thoroughly combined
- 4) After the rubbed brisket has sat overnight, pour the sauce over the top of the brisket
- 5) Cover the slow cooker and cook on low for 8-10 hours (4-5 hours on high) until meat is tender
- 6) Remove brisket from slow cooker and allow to rest for 10 minutes before slicing or shredding
- 7) Transfer the remaining liquid to a sauce pan and cook over medium heat until reduced if desired to serve as a dipping sauce or to sauce the meat for sandwiches/sliders
- 8) Serve hot

*** We are not talking Asian style chile sauce here (ie Sriracha sauce) we are talking about the 'good ol American' chili sauce condiment. I prefer Bennett's Original Chili Sauce® but Heinz Chili Sauce® works as well - both can usually be found next to the ketchup in the grocery store**