

## **BEEF BRISKET IN A CROCK POT**



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### **Slow Cooker Beef Brisket Crock Pot Recipe The Saucy**

4 lbs. beef brisket (not corned beef brisket). 2 onions, thinly sliced. 4 ounces fresh mushrooms, sliced. 4 cloves garlic, minced. 2 tablespoons tomato paste. 1 tablespoon balsamic vinegar. 1 tablespoon red wine vinegar. 1 tablespoon Worcestershire sauce. 1 tablespoon brown sugar. salt and

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### **Slow Cooker Texas Smoked Beef Brisket Allrecipes**

Put brisket in a large, resealable plastic bag; refrigerate 30 minutes to overnight. Stir barbeque sauce, water, Worcestershire sauce, and liquid smoke together in the bottom of a slow cooker. Lay brisket into the sauce mixture. Arrange onions atop the brisket. Cook on Low until brisket is very tender, 6 to 7 hours.

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### **Crock Pot BBQ Beef Brisket The Country Cook**

3 lb beef brisket. FOR THE RUB: 1 tsp chili powder. 1/2 tsp garlic powder. 1/4 tsp celery seeds. 1/8 tsp black pepper. FOR THE SAUCE: 1/2 cup ketchup. 1/2 cup chili sauce. 1/4 cup packed brown sugar. 1/2 tsp dry mustard. 2 tbsp vinegar. 2 tbsp Worcestershire sauce. 1 1/2 tsp

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### **Slow Cooker Barbecue Beef Brisket Recipe BettyCrockers.com**

Ten is the magic number for this easy beef brisket slow cooker recipe. You need just 10 minutes of prep time to make 10 hearty servings of barbecue brisket. It s equally good served in sandwiches or as a stand-alone entr e, thanks to this set-it-and-forget-it slow-cooker technique.

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### **Crock Pot Maple Beef Brisket Recipes That Crock**

If you love a delicious brisket recipe that is easy to make, then you are gonna fall head over heels for this Crock Pot Maple Beef Brisket! Note: We use referral links for the products we love. Aunt Lou here. I love this recipe that I adapted from Crock Pot's 365 Days of Crock Pot Recipes.

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### **Beef Brisket Crock Pot Recipe Genius Kitchen**

Rinse brisket under cool running water and thoroughly pat dry. Sprinkle meat generously with salt and pepper on both sides. Place sliced onion onto bottom of slow-cooker. Top with seasoned beef brisket. Combine all other ingredients to make a sauce and pour over the meat. Top with lid and cook on

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### **Slow Cooker Brisket and Onions Martha Stewart**

In a 5- to 6-quart slow cooker, combine onion and garlic. Season brisket with salt and pepper and place, fat side up, in slow cooker. Add broth. Cover and cook on high until brisket is fork-tender, about 6 hours. Remove brisket and thinly slice against the grain. Serve with onion and some cooking liquid; sprinkle with parsley.

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