

BEEF BRISKET RECIPES IN CROCK POT



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Slow Cooker Beef Brisket Crock Pot Recipe The Saucy

Slow Cooker Beef Brisket (Crock-Pot Recipe) Cooked on a base of onions and mushrooms, the topping for the brisket is garlic, tomato paste, two types of vinegar, Worcestershire sauce, brown sugar and some salt and pepper. Cover it with the lid and simmer for 8-9 hours on low. I actually cooked mine on high for a about 4 hours,

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Directions. 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.

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Crock Pot Maple Beef Brisket Recipes That Crock

Ingredients for Crock Pot Maple Beef Brisket. 1 teaspoon ground red pepper. 1 tablespoon salt. 1/2 teaspoon black pepper. 1 1/2 2 lb beef brisket. 2 tablespoons olive oil. 1/2 cup maple syrup. 1/4 cup molasses.

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Slow Cooker Beef Brisket with BBQ Sauce Recipe Tin Eats

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 200C/390F oven for 15 minutes until brown spots appear.

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Crock Pot Beef Brisket Recipe is the perfect holiday entree

Barbara serves this beef brisket over mashed potatoes with the juice from the meat as the gravy. Crock Pot Beef Brisket. Ingredients. 3-4 lb. beef brisket. 1 Tablespoon chili powder. 1 Tablespoon paprika. 1 Tablespoon garlic salt. 1 teaspoon dry ground mustard.

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Crock Pot BBQ Beef Brisket The Country Cook

Place brisket into bottom of the crock pot. Combine all the sauce ingredients and stir together well. Pour sauce all over the brisket, coating evenly. Cover and cook on low for about 6-8 hours. Remove meat and cut the brisket across the grain, making thin slices.

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