



Basic Beef Brisket in a Dutch Oven

Savannah · 30/09/2024



Prep Time

3 hrs 20 mins

Difficult

Medium

Servings

6

Description

With this simple Dutch oven brisket recipe you can have delicious tender slices of brisket piled high on your plate in just a few hours

Ingredients

- - 1 (3 pound) beef brisket - ½ teaspoon seasoned salt - ¼ teaspoon ground black pepper - 2 tablespoons olive oil - 2 large onions
- sliced - 3 cloves garlic
- minced - 1 cup beef broth - 1 cup ketchup - ? cup packed brown sugar - ? cup cider vinegar - 3 tablespoons chili powder - 2 bay leaves - ¼ teaspoon cayenne pepper - ¼ cup cold water - 3 tablespoons all-purpose flour

Instructions

1. Sprinkle brisket with seasoned salt and black pepper. Heat oil in a Dutch oven over medium-high heat. Sear brisket in hot oil until browned on both sides
2. then transfer to a large plate. Cook and stir onions and garlic in the Dutch oven until vegetables are softened
3. about 6 minutes. Return brisket to the Dutch oven. Whisk beef broth
4. ketchup
5. brown sugar
6. vinegar
7. chili powder
8. bay leaves
9. and cayenne pepper together in a bowl; drizzle over brisket. Bring mixture to a boil
10. then reduce the heat to low
11. cover
12. and simmer until beef is very tender and easily falls apart when pulled with a fork
13. 2 1/2 to 3 hours. Remove and discard bay leaves. Transfer beef to a platter
14. reserving liquid in the Dutch oven. Slice beef. Whisk water and flour together in a small bowl; stir into the Dutch oven and bring to a boil until sauce is thickened. Serve sauce over sliced brisket. Editor's Note Use our guide to buy the best Dutch oven for your kitchen
15. then start cooking with our favorite recipes.