

Slow Cooker Texas Smoked Beef Brisket

Jacob · 28/09/2024



Prep Time

40 mins

Difficult

Medium

Servings

6 hrs 50 mins

Description

Cook brisket in a crockpot with this wonderful and very easy recipe that's great on those really busy days. The recipe can be increased for a large group or downsized for 2 people. It reminds me of summers in Texas.

Ingredients

- 3 tablespoons smoked paprika - 2 tablespoons ground black pepper - 2 tablespoons kosher salt - 1 tablespoon brown sugar - 1 tablespoon chili powder - 1 teaspoon ground cumin - 1 ½ pounds beef brisket - ¾ cup barbecue sauce - ¼ cup water (Optional) - 1 tablespoon Worcestershire sauce - ¼ teaspoon liquid smoke flavoring - ½ onion
- sliced into rings

Instructions

1. Gather all ingredients. Dotdash Meredith Food Studios Prepare brisket rub: Mix paprika
2. pepper
3. salt
4. brown sugar
5. chili powder
6. and cumin together in a bowl; rub evenly over brisket. Put brisket in a large
7. resealable plastic bag; refrigerate for 30 minutes to overnight. Dotdash Meredith Food Studios When ready to cook
8. prepare barbeque sauce: Stir barbeque sauce
9. water
10. Worcestershire sauce
11. and liquid smoke together in the bottom of a slow cooker. Remove brisket from the refrigerator and take out of the bag. Lay brisket in sauce in the slow cooker and arrange onions over top. Dotdash Meredith Food Studios Cook on Low until brisket is very tender
12. 6 to 7 hours. Dotdash Meredith Food Studios Rest brisket 10 minutes before slicing or shredding; serve with sauce from the slow cooker. dotdash meredith food studios