



## Sensational Slow Cooked Beef Brisket

Oscar · 28/09/2024



### Prep Time

20 mins

### Difficult

Medium

### Servings

6 hrs 5 mins

### Description

Beef brisket cooked to perfection with the perfect blend of seasonings So tender you can cut it with a fork

### Ingredients

- - 2 tablespoons paprika - 2 tablespoons garlic powder - 2 tablespoons ground black pepper - 2 tablespoons sea salt - 1 teaspoon cayenne pepper - 1/2 cup extra-virgin olive oil - 1 (16 ounce) package sliced fresh mushrooms - 3 shallots
- chopped - 1/4 cup unsalted margarine - 1 1/2 cups Worcestershire sauce (such as Lea & Perrins®)
- divided - 1 (5 pound) beef brisket - 2 cups red wine - 1/2 cup water - 1 clove garlic
- chopped - 1 (32 fluid ounce) container beef broth (such as Progresso®) - 1 tablespoon Worcestershire sauce (such as Lea & Perrins®) - 2 tablespoons unsalted margarine
- thinly sliced

### Instructions

1. Preheat oven to 325 degrees F (165 degrees C). Mix paprika
2. garlic powder
3. black pepper
4. sea salt
5. and cayenne pepper in a bowl until thoroughly combined. Set spice mixture aside. Heat olive oil in a large skillet over medium heat; cook and stir mushrooms and shallots until mushrooms have released their liquid
6. 5 to 8 minutes. Set mushroom mixture aside. Melt 1/4 cup margarine in a large skillet over medium-high heat and stir in 1/4 cup Worcestershire sauce. Rub beef brisket thoroughly with spice mixture; place brisket into the margarine and Worcestershire sauce. Brown the brisket well on all sides
7. about 5 minutes per side. As the Worcestershire sauce cooks into the brisket
8. pour in more
9. about 1/2 cup at a time
10. until 1 1/2 cup Worcestershire sauce has been added. Place a rack into a heavy Dutch oven; place the brisket onto the rack. Pour in the Worcestershire sauce pan drippings
11. red wine
12. water
13. garlic
14. and beef broth. Top the brisket with the mushroom mixture. Drizzle 1 tablespoon Worcestershire sauce over the mushrooms and top with 2 tablespoons sliced unsalted margarine. Cover the Dutch oven and bake brisket in the preheated oven for 3 hours. Reduce heat to 300 degrees F (150 degrees C) and bake 1 more hour. Reduce oven temperature to 225 degrees F (105 degrees C) and bake 1 additional hour. Baste with pan drippings every hour. Let the brisket rest for about 20 minutes before slicing thinly across the grain. Serve with pan gravy.