

Slow Cooker Recipes



Slow Cooked Beef Brisket

A tender, rich stew, just let the slow cooker do all the work

Ingredients

- **1kg Beef Brisket (from The Artisan Butcher's Slow Cooker Pack)**
- 2 tbsp light vegetable/sunflower oil
- 2 onions, halved and sliced
- 2 garlic cloves crushed
- 4 tbsp plain flour
- 500-550 golden ale or Guinness
- 1 tbsp yeast or beef extract - for instance Oxo, or Marmite (if loved)
- 1 tbsp dark brown soft sugar
- 1 tbsp balsamic vinegar
- Half a bunch fresh thyme (or 2tsp dried) and 2 bay leaves
- 500ml beef stock
- 2 tsp cornflour mixed with a little cold water (optional to thicken gravy at the end if needed)

Method

- Turn on the slow cooker to HIGH to start to warm up
- Season brisket joint with salt and pepper
- In a frying pan heat the oil and brown the meat, turning to ensure it's seared all over - add to slow cooker, then add a bit more oil and fry the onion and garlic until soft
- Sprinkle in the plain flour and stir until well mixed and pour in the ale, heat until simmering
- Scrape the frying pan to get any stuck bits and add everything to the slow cooker
- Add the yeast or beef extract, the vinegar and herbs to the slow cooker
- Heat the beef stock and top up the slow cooker until brisket is just over half submerged
- Put lid on slow cooker, turn down to LOW and cook for 7-8 hours
- Remove meat from slow cooker and cover in foil to keep warm while it rests
- Pour liquid from slow cooker into pan and simmer until thickened, adjust the seasoning by adding salt or more sugar or vinegar to taste and if gravy needs to be thicker add the cornflour paste and stir for a few minutes while simmering

Serving suggestions

- Why not try it with horseradish mashed potatoes (add horseradish to taste with a little crème fraîche, butter and chopped parsley to your mashed potatoes)
- Serve with veg of your choice, chunks of the brisket and lots of the gravy!

Thanks to BBC Good Food for inspiring this recipe