

Slow Cooker Sweet-and-Sour Brisket

Active Time	Total Time	Yield
25 MIN	9 HR 30 MIN	Serves : 6

By MELISSA RUBEL JACOBSON October 2011

A few hours in the slow cooker and this beef dish will be melt-in-your-mouth delicious by the time you're ready to eat it. [Recipe Tips from F&W Editors](#) [More Beef Dishes](#)

Ingredients

One 4-pound first-cut brisket

Kosher salt and freshly ground pepper

1 tablespoon vegetable oil

1/2 cup ketchup

1/2 cup lightly packed dark brown sugar

1/2 cup low-sodium chicken broth

2 medium onions, halved and thinly sliced

2 1/2 tablespoons red wine vinegar

Buttered egg noodles, for serving

How to Make It

Step 1

Season the brisket with salt and pepper. In a very large skillet, heat the oil until shimmering. Cook the brisket over moderately high heat, turning once, until browned on both sides, about 10 minutes total. Transfer to a slow cooker.

Step 2

In a medium bowl, mix the ketchup with the brown sugar, chicken broth, onions and 1 tablespoon of the red wine vinegar. Pour the mixture over the brisket. Cover and cook on low for 8 hours, until the brisket is tender.

Step 3

Transfer the brisket to a cutting board and let stand for 5 minutes. Skim the fat from the sauce. Slice the brisket across the grain 1/4 inch thick and return the meat to the sauce.




Cover and cook on high for about 1 hour, until the meat is very tender. Transfer the brisket to a warm platter. Add the remaining 1 1/2 tablespoons of vinegar to the sauce and season with salt and pepper. Serve the brisket with the sauce and with buttered egg noodles.

Make Ahead

The cooked brisket can be refrigerated in its sauce for up to 2 days before serving.

Popular in the Community



<p>CAROLINA FISH, SHRIMP, AND OKRA STEW WITH...</p> <p>Sarah W. 4 Oct</p> <p>Beguiled by the cover photo (Oct issue) in...</p>	<p>JULIA'S FAVORITE ROAST CHICKEN</p> <p> mencelpat 2 Jun</p> <p>Disappointing. Skin did not crisp and...</p>	<p>SMOKED CHERRY BOUNCE</p> <p> nchcfan 2 Aug</p> <p>Can this be made as a nonalcoholic cocktail...</p>	<p>TOMATO SAUCE WITH ONION AND BUTTER</p> <p> eanbay 29 Apr</p> <p>2 cups of canned tomatoes is not...</p>	<p>SICILIAN OF CAKE</p> <p>Ma 10!</p> <p>Folks, try c marmalad</p>
---	---	---	--	---

Conversation 1 Comment

 Log In

What do you think?



Sort by **Best** ▾

healthychef



13 April, 2020

This is one of our favorites. After making it a few times, I now no longer use the cider vinegar and don't even bother to slice it and put it back in the sauce - we like it shredded over roasted cubed sweet potatoes.

Reply  