

Carolina Brisket

PREP TIME:

5 minutes

COOKING TIME:

LOW: 8 - 10 hours
or
HIGH: 4 hours

SERVES:

6



INGREDIENTS:

3 lbs beef brisket

1 Smoky BBQ blend

1/2 cup / 4 fl oz beef broth or 1/2 cup / 4 fl oz root beer

dipping sauce (optional)

1/2 cup / 4 fl oz cider vinegar

1/4 cup / 2 fl oz water

2 tbsp tomato ketchup

1 tbsp brown sugar

1/2 tsp red pepper flakes

1/4 tsp salt

dash of tabasco

PREPARE:

rub the brisket with the Smoky BBQ blend; transfer to the slow cooker or refrigerate overnight

add the cider vinegar to the brisket

cover and cook on LOW: 8 - 10 hours or HIGH: 4 hours

remove from the slow cooker and slice the brisket

mix the remaining ingredients for the dipping sauce in a small jug or use your favorite BBQ sauce

serve on a pretzel bun with crispy fried onions and a broccoli coleslaw on the side

pair with a dark coffee chocolate stout