

Instant Pot Smoky BBQ Brisket

PREP TIME:

5 minutes

COOKING TIME:

50 minutes

SERVES:

6

INGREDIENTS:

3 lbs beef brisket

1 Smoky BBQ blend

1 cup / 8 fl oz beef broth or 1 cup / 8 fl oz root beer

to serve:

pretzel buns
fried onions / coleslaw
bbq sauce

PREPARE:

rub the brisket with the Smoky BBQ blend; transfer to the Instant Pot or refrigerate overnight

add the broth or root beer to the brisket secure Instant Pot lid & set pressure valve to Sealing

cook on Manual / Pressure Cook for 50 minutes

once cooked allow to natural pressure release for 10 minutes

next turn the dial to Venting to Quick Pressure Release

remove the brisket from the Instant Pot and slice, return to the juices in the Instant Pot. Allow to rest for 5 minutes.

serve on a pretzel bun, topped with crispy fried onions and your favorite bbq sauce, with coleslaw on the side pair with a dark coffee chocolate stout

