

Smoky BBQ 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 / 8 fl oz beef broth or 1/2 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 slow cooker or refrigerate overnight

add the beef broth, or root beer to the slow cooker

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

remove from the slow cooker and slice the brisket

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

pair with a dark coffee chocolate stout

