



AMERICAN

Oven-Braised BBQ Brisket

COMPLEXITY	SERVES	PREP	COOK	TECHNIQUE	CUT
Basic	8	15 min	4 hr	Braise	Brisket

Ingredients

- 2 kg (4½ lb) beef brisket flat, trimmed to a thin fat cap
- 2 tbsp brown sugar
- 1 tbsp smoked paprika
- 1 tbsp chilli powder
- 2 tsp salt
- 1 tsp black pepper
- 1 tsp garlic powder
- 1 tsp onion powder
- 1 onion, sliced
- 250 ml (1 cup) ketchup
- 80 ml (⅓ cup) apple cider vinegar
- 60 ml (¼ cup) Worcestershire sauce
- 2 tbsp molasses (or honey)
- 1 tbsp yellow mustard
- 125 ml (½ cup) beef stock

Steps

1. Heat the oven to 150°C (300°F). Mix the sugar, paprika, chilli powder, salt, pepper, garlic powder and onion powder, and rub it all over the brisket.
2. Scatter the onion over the bottom of a roasting pan or Dutch oven, and set the brisket on top, fat side up.
3. Whisk the ketchup, vinegar, Worcestershire, molasses, mustard and stock together and pour about two-thirds of it around the meat. Reserve the rest.
4. Cover tightly with a lid or two layers of foil. Braise in the oven for 3 hours, until a fork twists easily in the thickest part.
5. Uncover, brush the top with some of the reserved sauce, and raise the heat to 220°C (425°F). Roast 20 to 25 minutes, until the top is sticky and caramelised at the edges.
6. Rest the brisket on a board for 20 minutes, loosely covered.
7. Skim fat off the pan juices and simmer them in a small pot with the remaining sauce over medium heat for 8 minutes, until thickened.
8. Slice the brisket about 6 mm (¼ in) thick against the grain and serve with the sauce.

Notes

- **Make ahead:** chill the brisket in its juices overnight; slice cold, then reheat covered with sauce at 150°C (300°F) for 30 minutes. Keeps 3–4 days; freeze sliced beef in sauce for 3 months.
- **Sandwiches:** pile the slices or shreds into buns with slaw and pickles.
- **Smokier:** add 1 tsp liquid smoke to the sauce.
- **Slow cooker:** cut the brisket in half, then cook on low 8–10 hr or high 5–6 hr. Finish under the broiler 5–10 min for a sticky top, and simmer the juices 10 min to thicken.
- **Chef's touch:** rub the brisket the night before and chill it uncovered; the spices and salt sink in and the surface dries for better caramelising.

- **Pair with:** creamy coleslaw and warm cornbread.