

Slow Cooker Barbecue Beef Brisket

Servings : 4

Amount	Measure	Ingredient - Preparation Method
2	pounds	beef brisket
1	teaspoon	kosher salt
1/2	teaspoon	black pepper
1	tablespoon	olive oil
1	tablespoon	canola oil
2	cups	diced onion
2	tablespoons	tomato paste
1/2	cup	bourbon
1	cup	cola
1/2	cup	beef stock
1/2	cup	brown sugar
2	tablespoons	dijon mustard
1/2	cup	ketchup
2	tablespoons	balsamic vinegar
2	tablespoons	molasses
2	tablespoons	worcestershire sauce
1	teaspoon	liquid smoke flavoring
		hot sauce

Pat the beef dry and season both sides with salt and pepper.

Heat both oils in a heavy bottomed pan until smoking hot and lay in beef. Let sear about 4-5 minutes and flip and repeat. Remove directly to slow cooker pot.

Reduce heat to medium and add onions. Cook for one minute and add tomato paste. Stir constantly for one minute.

Add bourbon to deglaze pan. Let reduce by half, add cola, beef stock, sugar, mustard, ketchup, vinegar, molasses, worcestshire sauce, liquid smoke and hot sauce. Stir and remove from heat.

Pout over beef. Cook for 8-10 hours on low or 5-7 on high.

Once tender, remove to cutting board to rest. Pour liquid into a sauce pan and reduce to a thick sauce, about 1.5 cups.

Slice against grain.