

Oven-Roasted Brisket



Ingredients:

- 1 brisket (about 4-5 pounds)
- 2 tablespoons olive oil
- 2 teaspoons kosher salt
- 1 teaspoon black pepper
- 1 tablespoon smoked paprika
- 1 tablespoon onion powder
- 1 tablespoon garlic powder
- 1 teaspoon cumin
- 1 cup beef broth
- 1 large onion, thinly sliced
- 4 cloves garlic, finely chopped

Instructions:

1. Preheat the Oven: Set your oven to 300°F (150°C).
2. Prepare the Brisket: Start by patting the brisket dry with a paper towel. Rub olive oil over the surface of the brisket.
3. Season the Brisket: Combine the salt, pepper, smoked paprika, onion powder, garlic powder, and cumin in a bowl. Rub this spice mix generously over the entire brisket.
4. Sear the Brisket (Optional): For added flavor, heat a large oven-safe skillet over medium-high heat and sear the brisket on both sides for 4-5 minutes until you get a golden-brown crust.
5. Set Up for Roasting: In a roasting pan, spread out the sliced onions and garlic. Pour the beef broth over them. Place the brisket on top, keeping the fat side up to help retain moisture.
6. Roast the Brisket: Cover the pan tightly with foil or a lid and roast in the oven for about 3-4 hours, or until the brisket is tender when pierced with a fork.
7. Rest the Brisket: Remove it from the oven after roasting and allow it to rest for 20 minutes to let the juices redistribute.
8. Serve: Slice the beef thinly against the grain and serve with the onions and the flavorful broth from the pan as a sauce.