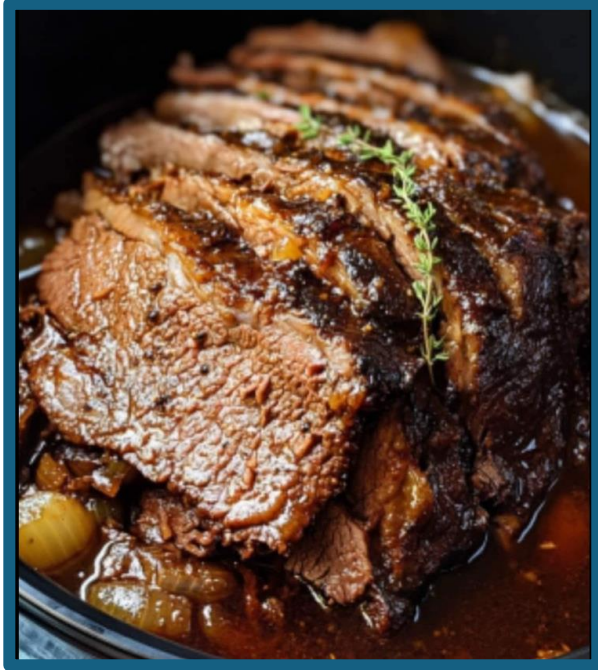


# Slow Cooker Beef Brisket



## Ingredients:

- 4-5 pounds beef brisket, trimmed
- 2 teaspoons kosher salt
- 1 teaspoon freshly ground black pepper
- 1 teaspoon smoked paprika
- 1/2 teaspoon onion powder
- 1/2 teaspoon garlic powder
- 2 tablespoons of olive oil
- 1 large onion, sliced
- 3 cloves garlic, minced
- 1 cup beef broth
- 1/2 cup balsamic vinegar or red wine (*for a richer flavor*)
- 1/4 cup of brown sugar
- 2 tablespoons tomato paste
- 2 tablespoons Worcestershire sauce
- 2 bay leaves
- Fresh thyme sprigs

## Instructions:

### Season the Brisket:

Pat the brisket dry with paper towels. In a small bowl, mix the kosher salt, black pepper, smoked paprika, onion powder, and garlic powder. Rub the seasoning mix all over the brisket, ensuring a generous coat on both sides.

### Sear the Brisket:

Heat the olive oil in a large skillet over medium-high heat. Sear the brisket for about 3-4 minutes on each side until a golden crust forms. Transfer the seared brisket to the slow cooker.

### Prepare the Sauce:

In the same skillet, add the sliced onion and garlic, cooking until softened and fragrant, about 3 minutes. Pour in the beef broth to deglaze the skillet, scraping up any browned bits from the bottom of the pan. Stir in the balsamic vinegar (or red wine), brown sugar, tomato paste, and Worcestershire sauce. Allow the mixture to simmer for 2 minutes before pouring it over the brisket in the slow cooker.

### Slow Cook:

Add the bay leaves and fresh thyme sprigs on top of the brisket. Cover and cook on low for 8 to 10 hours, until the brisket is fork tender.

### Rest and Serve:

Once done, let the brisket rest for about 10 minutes before slicing against the grain. Serve with the gravy created from the cooking juices, strained if desired for a smoother sauce.

### Texture:

For a thicker gravy, you can whisk in a cornstarch slurry (1 tablespoon cornstarch mixed with 1 tablespoon water) into the sauce before serving.