



Smoked Slow-Cooker BBQ Brisket

Makes: 6-8 servings

Prep Time: 15 minutes Cook Time: 6 hours & 10 mins

Total Time: 6 hours 25 minutes

- 3 tablespoons olive oil
- One 4-pound brisket
- Kosher salt and freshly ground black pepper, to taste
- One 28-ounce can fire-roasted or regular crushed tomatoes
- 1/2 cup dark brown sugar
- 2 tbsp apple cider vinegar
- 2 tbsp Worcestershire sauce
- 1 tbsp liquid smoke

In a large skillet, heat the oil over medium-high heat. Season the brisket with salt and pepper, and sear, flipping once, until golden brown, 4 to 5 minutes per side. Transfer to a slow cooker.

Add the remaining ingredients to the skillet and stir, scraping off any brown bits on the bottom of the pan, then pour the mixture over the brisket. Cook on high for 6 hours until tender, then slice and serve. If you have time, cool and then refrigerate the brisket overnight. When ready to serve, remove the congealed fat with a spoon, slice the cold brisket and place the slices back in the bbq sauce. Reheat at 350°F for 20 minutes.