

Herbed Onion Beef Brisket

4 HRS 15	6	270	29 G
MIN	SERVINGS	CAL	PROTEIN

🕒 Prep Time: 15 min

🕒 Cook Time: 240 min

🕒 Total Time: 4 hrs 15 min

Ingredients:

- ☐ 1 beef Brisket Flat Half (2-1/2 to 3-1/2 pounds)
- ☐ 1 cup ketchup
- ☐ 2 tablespoons all-purpose flour
- ☐ 3 cups chopped onions
- ☐ 1/4 cup plus 2 tablespoons packed brown sugar
- ☐ 1/4 cup distilled white vinegar
- ☐ 2 teaspoons dried basil leaves
- ☐ 1 teaspoon garlic salt
- ☐ 1/2 teaspoon dried thyme leaves
- ☐ 1/4 teaspoon pepper



Cooking:

- 1 Combine ketchup and flour in medium bowl; whisk until well blended. Add onions, brown sugar, vinegar, basil, garlic salt, thyme and pepper; mix well. Place brisket, fat-side up in 3-1/2 to 5-1/2-quart slow cooker. Pour ketchup mixture over brisket. Cover and cook on HIGH 4 hours for sliceable brisket; 6 hours for shredded brisket. Serve with sauce.



Funded by Beef Farmers and Ranchers