

Beef Brisket (Slow Cooker)

- 3 pounds beef brisket
- 3 parts sugared cola
- 1 part prepared mustard
- 1 part prepared catsup
- minced garlic
- minced onion
- lemon juice
- black pepper
- salt
- paprika
- optional: diced bell pepper

Trim most of the fat from the brisket. Put the brisket straight into a slow cooker.

Combine all of the other ingredients, and pour over the brisket.

Heat on low for 10 to 12 hours.

Slice against the grain and serve on sandwiches or with starch and veggie.

Serves: 10

Preparation time: 10 to 12 hours

– [Subscriptions \(1\)](#)

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