

No matter how you slice it, this is BBQ Brisket made easy!

1 beef Brisket Flat Half (about 2-1/2 to 3-1/2 pounds)

1 beef Brisket Flat Half (about 3 pounds)

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1 beef Brisket Flat Half (about 3 pounds)



Hours



Servings



Protein

[illegible]

[illegible]

[illegible]

[illegible]

[illegible]

[illegible]

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1 tablespoon packed light brown sugar

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1-1/2 teaspoons garlic powder
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COOKING

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750. To cook in a slow cooker, combine rub ingredients in small bowl; press evenly onto beef brisket. Place brisket, fat side up, in 4-1/2 to 5-1/2 quart slow cooker. Combine barbecue sauce and wine in small bowl. Pour around brisket; Cook on HIGH 4 to 6 hours or LOW 8 to 10 hours, or until brisket is fork-tender. (No stirring is necessary during cooking.) Remove brisket; keep warm. Skim fat from cooking liquid. Bring cooking liquid to a boil in a sauce pan. Reduce heat to medium and cook, uncovered, 8 to 10 minutes or until reduced to 1 cup sauce, stirring occasionally.

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NUTRITION

Serv Size	Calories	Total Fat	Cholest	Sodium	Total Carb	Protein		
8		17g	183mg		19g	66g	1	0

*The % Daily Value tells you how much of a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Courtesy of BeefItsWhatsForDinner.com