



# Beef Brisket

## Ingredients

### Main

- 1.2 kg beef brisket (serves about 6 people) – available from most supermarkets or your local butcher
- 2 onions, sliced – to add flavor and elevate the brisket while it cooks

### For the Barbecue Sauce

- ½ cup tomato ketchup
- 2 tablespoons runny honey
- 1 teaspoon mustard powder (or ½ teaspoon English mustard as a substitute)
- 2 tablespoons dark brown sugar (or molasses as an alternative)
- 2 tablespoons cider vinegar (or white wine vinegar)

## Instructions

- Place the sliced onions into the bottom of your slow cooker. Lay the beef brisket on top.
- In a bowl, whisk together the ketchup, honey, mustard powder, brown sugar, and cider vinegar until well combined.
- Using clean hands or a spoon, spread the sauce generously over the brisket, making sure it's fully coated.
- Cover and cook on low for 8–10 hours or high for 4–6 hours, until the brisket is tender and easily pulls apart with a fork.
- Remove the brisket from the slow cooker, discard the string if tied, and slice or shred. Serve with the saucy onions and your choice of sides.