



# Pulled Brisket

## Ingredients

Brisket:

- 1 (2–3 pound) brisket, trimmed

Spice Rub:

- 1 tbsp kosher salt
- 3 tbsp brown sugar
- 1 tbsp smoked paprika
- 1 tbsp garlic powder
- ¼ tsp red pepper flakes
- 1 tsp ground cumin

Sauce:

- 1 cup ketchup
- 1 tsp garlic powder
- 2 tbsp smoked paprika
- ¼ cup brown sugar
- ½ cup maple syrup
- 1 tbsp soy sauce
- ¼ cup apple cider vinegar
- 2 tbsp mustard (yellow or Dijon)

Additional:

- 4 onions, sliced into rings

## Instructions

### 1. Make the spice rub:

Mix all rub ingredients together in a small bowl. Rub evenly over both sides of the brisket.

### 2. Prepare the slow cooker:

Layer the sliced onions on the bottom of the slow cooker.

### 3. Add the brisket:

Place the seasoned brisket on top of the onions.

### 4. Make the sauce:

In a bowl, combine all sauce ingredients and mix well. Pour over the brisket.

### 5. Cook:

Cover and cook on **high** for 6–7 hours, or until the meat is very tender and shreds easily.

6. **Shred the meat:**

Remove the brisket and use two forks to pull it apart. Return the shredded meat to the slow cooker and stir to coat with the sauce.

7. **Serve:**

Let it simmer for a few more minutes. Serve hot.