

WAK's Favorite Brisket Recipes

Jewish Sweet and Sour Brisket

Serve this delicious brisket during the upcoming Jewish holidays, or anytime for a great family meal!
You will need:

- 4-5 lb Beef Brisket
- 1 cup water
- ½ cup white vinegar
- 1 cup ketchup, any brand
- 1 clove minced garlic
- 2 white onions, chopped finely or sliced
- 2/3 cup brown sugar
- A pinch of table salt (kosher)

Brown the brisket in a large skillet or Dutch oven. Be sure to brown all sides then add all the other ingredients. Bring the juices to a boil, then reduce heat to a simmer and cover. Cook for 3-4 hours, turning every 30 minutes or so. Slice the brisket to check for doneness.

When cooked to your liking, remove brisket and place on cutting board. Let it cool for 15 minutes then slice against the grain. Although you can eat it right away, it is best placed in a baking pan in its own juices overnight. This allows the brisket to fully absorb all the flavors. Reheat the next day and enjoy.

Barbeque Brisket

This is the best and tastiest brisket when you're short on time. You will need:

- 3-4 pound Brisket, all fat trimmed
- 2 tablespoons Worcestershire sauce
- 1 tablespoon paprika
- 1 tablespoon dried thyme
- 2 teaspoons salt
- 2 teaspoons black pepper
- 1 teaspoon each: onion powder, garlic powder
- ½ teaspoon cumin
- ½ teaspoon cayenne pepper
- ½ teaspoon liquid smoke
- 1 1/3 cup barbeque sauce, any flavor

Easier than [checking tire pressure](#) – really! Mix all dry ingredients in small bowl. Rub the brisket with liquid smoke, then with the dry mixture. Pour the barbeque and Worcestershire in Dutch oven or crock pot, then place brisket in. Cover and cook on low setting for 8-10 hours. Slice and enjoy!

**** Cutting the brisket in half is always optional!**

