

Barbecue Brisket

Recipe By Rivky Kleiman



Cooking and Prep:  4
h 10 m

Serves:  8

Contains:  

Preference: Meat

Difficulty: Easy

Occasion: Purim, Rosh

Hashanah, Sukkot

Source: Family Table by

Mishpacha Magazine

Moist, succulent, and bursting with flavor. This is more than just your Bubby's brisket.

Ingredients (14)

For the Brisket

- 1 (4- to 5-lb./1- to 1- and- 1/2-kg.) first-cut brisket
- 1 large onion, sliced in rings
- 1 tablespoon **Bartenura Olive Oil**
- 5 cloves garlic, crushed or 5 cubes **Gefen Frozen Garlic**
- 1 teaspoon **Tuscanini Sea Salt**

1/2 teaspoon black pepper

1/2 cup beer

For the Barbecue Sauce

1/4 cup brown sugar

1/4 cup ketchup

1/4 cup sweet chili sauce

1/4 cup Gefen Soy Sauce

1/4 cup Gefen (Fish-Free) Worcestershire Sauce

2 cloves garlic, crushed or 2 cubes Gefen Frozen Garlic

Sommelier Suggests

Shiloh Secret Reserve Shiraz

Start Cooking

Prepare the Brisket

1. Preheat oven to 325°F (170°C).
2. Rinse meat and pat dry. Lay onion rings on the bottom of a medium-sized roasting pan and place the brisket on top.
3. Combine olive oil, garlic, salt, and pepper. Smear evenly over the meat. Pour beer into the pan around the meat.
4. Combine all barbecue sauce ingredients in a small bowl and pour evenly over the brisket.
5. Cover well with aluminum foil. Bake for four hours.