

Sweet and Smoky Brisket

Recipe By Ariella Lazaros



Cooking and Prep:  3 h

Serves:  6

No Allergens

Preference: Meat

Difficulty: Easy

Occasion: Shavuot, Rosh

Hashanah, Sukkot

Diet: Low Carb, Gluten Free

Brisket is a holiday favorite in many Jewish homes. Feed your crowd and keep them happy with this sweet and tender beef brisket with smoky barbecue flavor.

Ingredients (10)

Main ingredients

- 3–4 pounds brisket
- 1 tablespoon Montreal steak seasoning
- 2 cups cola
- 2 tablespoons onion soup mix
- 1 tablespoon chopped dried or fresh rosemary
- 1/4 cup [Gefen BBQ Sauce](#)

1 tablespoon smoked paprika

2 large white onions, sliced

1 head of garlic, peeled

Sommelier Suggests

[Carmel Kayoumi Shiraz](#)

Start Cooking

Prepare the Brisket

1. Preheat the oven to 325 degrees Fahrenheit.
2. Season your brisket on both sides with the Montreal steak seasoning.
3. Sear both sides of your meat on high heat until a dark crust forms.
4. Meanwhile, add the sliced onions to a nine- by 13-inch pan in a layer. Add the garlic cloves and half the rosemary on top.
5. Combine coke, onion soup mix, paprika, salt, pepper, and BBQ sauce in a small bowl.
6. Place the seared brisket on top of the bed of onions, garlic, and rosemary. Pour the sauce over the brisket and cover tightly with tin foil.
7. Bake the brisket for two and a half hours on 325 degrees.
8. Serve immediately, or cool and place in the freezer/fridge, and slice it before you heat it up to serve.