

Pressure Cooker Braised Brisket

Recipe By *Urvashi Pitre*



Cooking and Prep: 
1.5 h

Serves:  8

No Allergens

Preference: Meat

Difficulty: Easy

Diet: Low Carb, Gluten Free

This Pressure Cooker Braised Brisket is an easy, savory dish that you can make in an hour. Dump in everything and just let it make itself!

Ingredients (10)

Brisket

- 2 pounds beef brisket cut into 4 pieces against the grain
- 1 and 1/2 teaspoons salt
- 2 teaspoons pepper
- 2 cups sliced onions

Sauce

- 1/2 cup water
- 2 tablespoons **Tuscanini Tomato Paste**

2 tablespoons Gefen Fish-Free Worcestershire Sauce

1–2 teaspoons liquid smoke

For Finishing

1 tablespoon prepared mustard, adjust to taste

1/2 teaspoon xanthum gum for low carb or sub with a cornstarch slurry

Start Cooking

For the Pressure Cooker

1. Put salt and pepper on the brisket pieces and let it sit while you get your other ingredients together.
2. In a small cup or bowl, mix together all the ingredients for the sauce.
3. Place sliced onions in the inner liner of your pressure cooker or Instant Pot. Place the sliced beef on top.
4. Pour over the mixed sauce.
5. Cook the meat at high pressure for 60 minutes for a brisket with some chew, and at 70–75 minutes for a more tender brisket.
6. Open the pot and remove the brisket with tongs.
7. Using an immersion blender, blend together the onions and all the liquid in the pot. Add mustard and ensure it is mixed well.
8. Turn your Instant Pot to sauté and add the xanthum gum or corn starch and allow the sauce to thicken.
9. Slice the brisket, and serve with the sauce.

For the Slow Cooker

You can make this recipe in a slow cooker by following all directions as above, and cooking the brisket on low for eight to nine hours.

About

This recipe originally appeared on [TwoSlevers.com](https://www.twoslevers.com) and in Urvashi's cookbook *Instant Pot Fast and Easy*.