

# Pulled Beef

Recipe By *Chedva Cohen*



**Cooking and Prep:**  6  
h 20 m

**Serves:**  6

**No Allergens**

**Preference:** Meat

**Difficulty:** Easy

**Occasion:** Passover

**Diet:** Gluten Free

This recipe has quickly become a family favorite and leaves smiles when the plate is empty. I like to serve this atop grilled kishke, or mashed potatoes, and ensure we place some pickled onions on top to help cut through some of the deepness of the flavor.

You can serve this as a main, side dish or what I do, an appetizer.

Using a crock pot would be ideal, but you can also cook inside a Dutch Oven, or other pot, then switching over into a baking pan to finish.

The time of cooking can vary between six to eight hours, depending on your oven, but the results you want are soft, melty, and falling apart.

I hope you enjoy this as much as I do!

## Ingredients (11)



## Meat

- 3 pounds 2nd cut brisket
- kosher salt
- black pepper

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## Sauce

- 1 cup ketchup
  - 2 cloves minced garlic
  - 1/4 cup dark brown sugar
  - 3 tablespoons red wine vinegar
  - 2 teaspoons smoked paprika
  - 1 teaspoon onion powder
  - 1/2 teaspoon Gefen Black Pepper
  - 1/2 teaspoon salt
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## Start Cooking

### Prepare the Pulled Beef

1. Combine all sauce ingredients in a small bowl.
2. Season brisket with salt and pepper on both sides.
3. In a pan, sear the meat for six minutes on each side.
4. Remove meat and deglaze pan with one cup of water.
5. Place meat back into deglazing liquids and add sauce on top.
6. If placing meat into separate dish, then place brisket in an oven safe dish and reserve deglazing water and sauce.
7. Cover and place in a 200-degree F oven for six hours or until brisket is soft and falling apart. Pull apart with two forks.