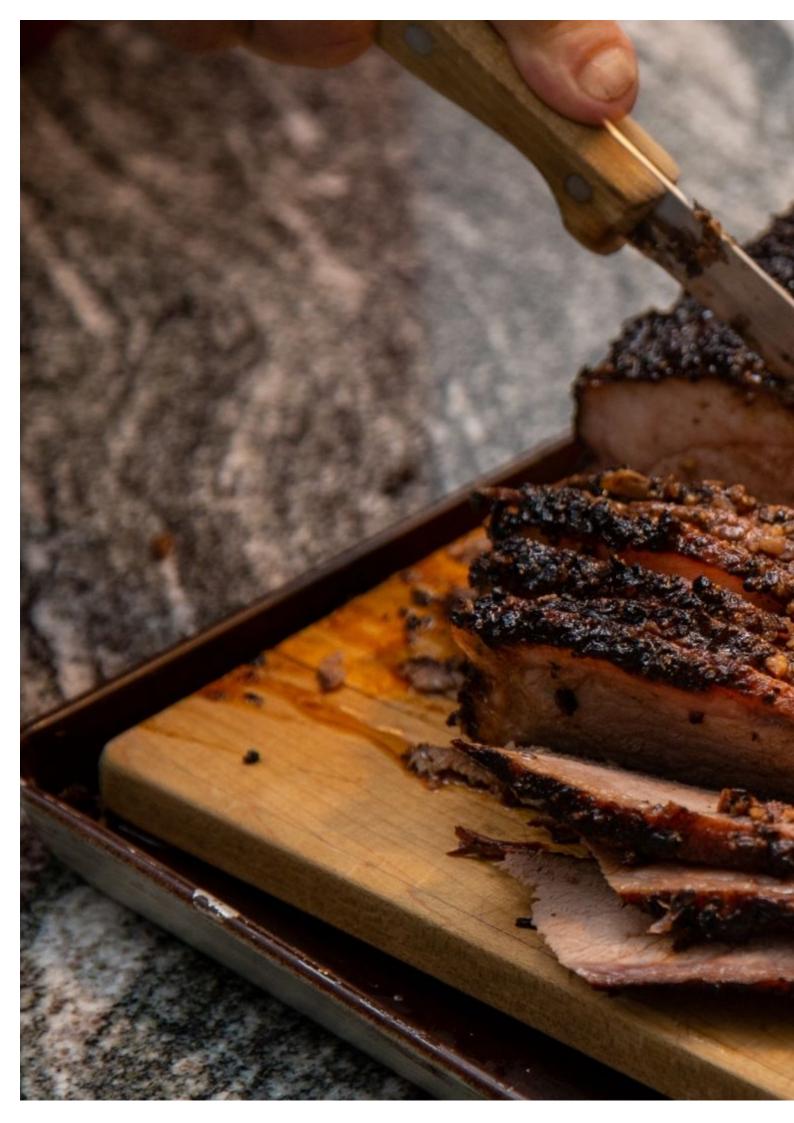
Joe's Southwest Brisket



Ingredients

- 2 1/2 lbs. beef brisket
- 1/2 cup orange juice
- 1/4 cup steak sauce
- 3 tbl brown sugar
- 2 tbl ancho chili powder (or other chili powder)
- 1-2 tbl Cajun seasoning
- 2 tbl red wine vinegar
- 1 tbl olive oil
- 1 tsp ground cumin

Instructions

- 1. In bowl, mix together all ingredients except brisket
- 2. Place brisket in slow cooker (cut into large chunks if necessary) and pour sauce over it
- 3. Place lid on slow cooker and cook on low setting for 8 hours or until beef is tender
- 4. Remove brisket to cutting board and slice thinly across grain. Serve with sauce.

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