



Smokey Beef Brisket

Beef Brisket given a face lift with a delicious smokey glaze.

Serves: 4

Prepare: 15 Minutes

Cook: 4 Hours 30 Minutes

Difficulty: easy

Ingredients

- 1kg [organic beef brisket](#)
- 3 tbsp vegetable oil
- 2 red onions, chopped
- 1 tbsp sweet smoked paprika
- 1 tbsp English mustard
- 2 tsp ground cinnamon
- 1 medium hot chilli, finely sliced
- 1 tbsp treacle
- 50ml red wine vinegar
- 75g brown sugar
- 3 garlic cloves
- 4 bay leaves
- 500ml passata
- 2 tbsp worcestershire sauce
- 300ml sour cream

Method

1. Preheat oven to 160°C, 140°C fan or gas mark 3
2. In a small bowl, mix the paprika, mustard, cinnamon, chilli, treacle, 2tbsp of red wine vinegar, 2 tbsp sugar and 2tbsp of olive oil. Rub all over your organic beef brisket, cover and leave to marinade in the fridge for a few hours or overnight
3. Heat 1tbsp of olive oil in a non-stick frying pan and sweat the onions for 8-10 minutes before adding the garlic and bay leaves, stirring around the pan for 1-2 minutes. Add the passata, Worcestershire sauce, remaining vinegar and sugar. Give it a taste and season if required
4. Transfer the sauce from the frying pan, into a roasting dish. Place the brisket in the centre of the sauce and cover tightly with 3 or 4 sheets of foil and bake for 4 hours, turning once or twice during cooking
5. After 4 hours, uncover the meat and turn your oven up to 200C. Place the roasting dish back into the oven for a further 20 minutes at this high heat to caramelise the marinade on the meat until it is dark and sticky
6. To serve, skim off any excess fat from the surface of the sauce and shred the meat with a fork
7. We like to serve this over crispy baked potatoes, but it works well piled into flatbreads or poured over rice too, served with the sour cream