

Oven Baked Beef Brisket with BBQ Sauce



Video above. This is the oven baked version of the Slow Cooker Beef Brisket with BBQ Sauce. I've written it out as a separate recipe to make the recipe neater and easier to follow (rather than cramming it in the notes, as was previously done).

Prep Time	Cook Time	Total Time
15 mins	10 hrs	10 hrs 15 mins

Course: Mains Cuisine: American, Southern

Keyword: beef brisket, Brisket, Oven baked beef brisket Servings: 8 - 10 people Calories: 476kcal

Author: Nagi

Ingredients

- 1.5 – 2 kg / 3 – 4 lb beef brisket (Note 1)
- 1 tbsp olive oil (or a neutral oil like vegetable, canola)

Rub:

- 1 tbsp brown sugar
- 2 tsp paprika powder
- 1 tsp onion powder
- 1 tsp garlic powder
- 1/2 tsp cumin powder
- 3/4 tsp mustard powder
- 1 tsp salt
- 1/2 tsp black pepper

BBQ Sauce:

- 2 garlic cloves , minced
- 1/2 cup / 125 ml apple cider vinegar
- 1 1/2 cups / 375 ml ketchup
- 1/2 cup / 110g brown sugar , packed
- 2 tsp EACH black pepper , onion powder, mustard powder
- 1 tsp cayenne pepper (adjust to taste re: spiciness)
- 1 tbsp Worcestershire sauce

Instructions

1. Place Rub in a bowl and mix to combine. Rub all over brisket. If time permits, leave for 30 minutes – 24 hours in the fridge, but I rarely do this.
2. Put the Sauce ingredients in a roasting pan, add 2 cups water. Mix, add beef, cover with lid or double layer of foil.
3. **Bake** at 160C/320F for 4 hours, then uncovered for 30 minutes, until fork tender. Baste ever hour or so with pan juices. Check every now and then to ensure the liquid doesn't reduce down beyond a BBQ Sauce consistency (add water if it does).
4. **Simmer BBQ sauce:** Remove brisket, scrape/pour sauce into a saucepan. Simmer over medium heat until thickens into a BBQ Sauce syrup consistency.
5. Roast for 10 - 15 minutes or until surface is caramelised, per photos.
6. **Caramelize:** Return brisket into roasting pan, turn heat up to 200C/390F. Drizzle with oil, brush with Sauce (reserve most for serving).
7. **TO SERVE:** Slice brisket thinly [across the grain](#) and serve with remaining BBQ Sauce. This is terrific served as a meal with sides or piled high onto rolls with Coleslaw as sliders. See Note 3 for more

ideas.

Notes

See notes to recipe in the [Slow Cooker Beef Brisket recipe](#). This recipe is just to neatly set out oven baking steps only.

Nutrition

Serving: 269g | Calories: 476kcal | Carbohydrates: 24g | Protein: 66g | Fat: 14g | Saturated Fat: 5.6g | Polyunsaturated Fat: 7.1g | Monounsaturated Fat: 1g | Trans Fat: 0.7g | Cholesterol: 198mg | Sodium: 756mg | Potassium: 824mg | Fiber: 0.6g | Sugar: 20g | Vitamin A: 11% | Vitamin C: 3.8% | Calcium: 1% | Iron: 36%

Another great recipe by www.recipetineats.com