

# Sriracha Braised Brisket

Hot Mess Martha

## Ingredients

Brisket @least 2lbs, but it can go up to 8lbs without adjusting the recipe

1 tbsp. salt

3 tsp. granulated garlic

1 tbsp. Monterey Steak Spice (I use McCormik's)

2 cloves garlic, sliced

### For the Broth:

½ cup low sodium beef stock

3 tbsp. Worcestershire sauce

3 cloves of fresh garlic, chopped

½ shallot, thinly sliced

3 tbsp. soy sauce

### For the Paste:

½ cup sriracha

2 tbsp. garlic chili paste

2 cloves minced garlic

½ shallot, diced

2 tbsp. soy sauce

1 ½ tsp. sesame oil

1 tsp. oyster sauce

2 tbsp. sugar

3 tbsp. teriyaki sauce

### For the BBQ Sauce:

1 small can tomato paste

2 cups drippings from cooked brisket

3 tbs. white vinegar

2 cloves minced garlic

3 tbsp. Worcestershire sauce

¼ cup sugar

3 tbsp. teriyaki sauce (Kinkoman's)

3 tbsp. sriracha



## Directions:

1. Pat the brisket dry and coat the non—fatty (or less fatty) side with salt, granulated garlic, and Monterey Steak Spice and let the meat rest to room temperature.
2. Once the brisket has warmed, flip it over, and using a knife, cut 5-6 slits perpendicular to the grain of the meat. Insert the slices of garlic.
3. In a bowl, combine all the ingredients for the broth, and stir to combine.
4. Place the brisket, fatty side up, in the crock pot and pour the broth over it. \*It should NOT cover the brisket over the top. It should fill ½ - ¾ of the way to the top of the brisket. Discard any remaining broth.
5. Combine all ingredients for the paste in a separate bowl. Cover the brisket in the paste and reserve the remaining for the BBQ sauce.
6. Cook on high for 6 hours or low for 8-12.
7. Once cooked (you can tell because it will fall apart with a fork), use a spatula to remove the paste from the beef and add to a pot.
8. On medium high heat, combine all ingredients for the BBQ sauce and cook for 10-15 minutes or until thick.
9. Server over the brisket and try not to faint with joy.