



Slow Cooker BBQ Brisket

ENTREE

GLUTEN FREE, DAIRY FREE

serves: 6

active time: 10 min.

total time: overnight

INGREDIENTS

- 1.5 - 2 lbs frozen brisket
- 1 bottle (10 oz) of BBQ sauce (I used Xyla)
- 1/2 BBQ sauce bottle (5 oz) filtered water

INSTRUCTIONS

1. Chop frozen brisket into about 6, even portions.
2. Add brisket, BBQ sauce, and filtered water to a slow cooker or crockpot. Cook on low for about 12 hours (overnight). Start to shred brisket and mix into sauce.
3. About 2 hours before serving, put slow cooker on high for 1-2 hours or until brisket is tender enough to pull apart with just a fork.