

Jolly Fine Recipe

Sticky Beef Brisket Oven Cook Recipe

Recipe

| Ingredient | Amount |
|-------------------------------|-----------------|
| Beef Brisket | 1 kg |
| Sticky Beef Brisket Sauce Mix | 75 g |
| Water | 150 ml |
| Maple Syrup | 1-2 tablespoons |

Method

1. Place the beef joint into your slow cooker pot.
2. Blend the sticky beef sauce mix with the water (150ml) and pour over the beef.
3. Cover and cook for 4 hours on HIGH or 8 hours on MEDIUM or until the meat is tender and cooked through (keep covered during cooking: cooking times may vary between slow cooker models).
4. Use 2 forks to shred the beef.
5. Stir in the maple syrup to desired sweetness and serve.

Top Tip – smear a thin layer of oil around your slow cooker pot before adding the ingredients to prevent excess sticking.