

# Spencer's Sweet'n'Sour Brisket

## Ingredients

- 1 6-7 pound Brisket
- To Taste Traeger Prime Rib Rub
- To Taste kosher salt
- 2 Tablespoons butter or margarine
- ½ Yellow Onion, Thinly Sliced
- 2 Cloves Garlic, Thinly Sliced
- 1 Teaspoon Dried Oregano
- 1 Teaspoon dried Thyme
- 1 Teaspoon Paprika
- A Pinch of Cayenne Pepper
- To Taste Freshly Ground Pepper
- 1 ½ Beef Stock
- 1 Cup Ketchup
- ¼ Cup Brown Sugar

## Trager Grill Required

**Notes:** Prep Time: 10 Minutes Cook Time: 7 Hours Serves: 8 people

## Directions

1. When ready to cook, set the Traeger temperature to 450°F (or 500°, if available) and preheat with the lid closed for 15 minutes.
2. Season the brisket liberally with Traeger Prime Rib Rub and salt.
3. Insert the probe into the thickest part of the brisket. Place the brisket directly on the grill grates, fat-side down, and cook until the fat is caramelized and lightly browned, 30-45 minutes.
4. Meanwhile, melt the butter or margarine in a medium sauté pan on the stovetop over medium heat. Add the onion and cook, stirring occasionally, until lightly caramelized, 5-6 minutes. Add the garlic and cook until fragrant, 1 minute more. Add the oregano, thyme, paprika, cayenne, salt, black pepper and cook until fragrant, 30 seconds.
5. Deglaze the pan with the beef stock, scraping up any browned bits from the bottom with a wooden spoon. Add the ketchup and brown sugar and bring to a simmer.
6. Remove the brisket from the grill and place in a large baking dish. Pour the onion mixture over the brisket, then cover the pan tightly with foil.

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7. Reduce the Traeger temperature to 225°F. Place the baking dish on the grill grates. Close the lid and braise until the brisket is fork-tender, 5-6 hours.
8. Remove the baking dish from the grill and open one end of the foil to vent. Let the brisket cool to room temperature, then transfer to the refrigerator overnight (this step is not necessary, but will result in a juicier and more flavorful brisket).
9. The next day, remove the baking dish from the refrigerator while you preheat the Traeger temperature to 350°F.
10. Place the baking dish on the grill, close the lid, and cook until the brisket is warmed through and the sauce has caramelized, about 45 minutes.
11. Remove the baking dish from the Traeger. Lift the brisket from the sauce and slice against the grain, then pour the sauce over the top and serve. Enjoy!