

Slow Cooker Red Wine Beef Brisket

Brisket slow cooked to perfection with red wine and garlic.

Prep Time	Cook Time	Total Time
25 mins	5 hrs	5 hrs 25 mins

Course: Main Course Cuisine: American Keyword: red wine brisket
Servings: 5 Calories: 560kcal Author: Sarah Olson



4.96 from 24 votes

Equipment

- Slow Cooker- 6 quart or larger

Ingredients

- 3 lbs. beef brisket
- 2 Tbsp. cooking oil
- 3 carrots peeled and cut into 2-3 pieces
- 1 red onion sliced
- 1 tsp. salt
- 1/4 tsp. pepper
- 1 tsp. dried thyme leaves
- 1/2 tsp. dried rosemary leaves
- 2 tsp. minced garlic
- 8 oz. can tomato sauce
- 1 cup beef broth
- 1 Tbsp. Worcestershire sauce
- 1 cup red wine I use 14-hands red blend

Instructions

1. On the stove-top, place a skillet over medium-high heat, when the pan is hot, add enough cooking oil to coat the bottom of the pan. Brown the Brisket on both sides. Add the brisket to the slow cooker.
2. Add the onions and carrots around and on top of the roast.
3. Sprinkle over the salt, pepper, thyme, rosemary, and minced garlic. Pour over the Worcestershire sauce.
4. Pour over the beef broth, wine and tomato sauce over the brisket.
5. Cover and cook on HIGH for 5 hours. Add one more hour if you want the meat to shred, not slice.
6. When the cooking time is done. Remove the brisket on to a cutting board, slice or shred. Before adding the meat back to the slow cooker, degrease the sauce. I do this by laying paper towels on the top of the sauce, then quickly pulling up. Discard paper towels, add the meat back to the sauce.
7. Serve the beef, onions, carrots, and sauce over mashed potatoes.

Notes

Should I buy a corned beef for this recipe?

No, buy a regular brisket that looks like a roast, not the type of cured corned beef that you would make on St. Patrick's day.

Can I use something other than red wine?

Yes! If you don't want to use red wine, try one of these options instead:

- Beef broth
- Can of French onion soup
- Barbecue sauce
- Beer - use your favorite

Nutrition

Calories: 560kcal | Carbohydrates: 11g | Protein: 58g | Fat: 26g | Saturated Fat: 8g | Cholesterol: 169mg | Sodium: 1071mg | Potassium: 1316mg | Fiber: 2g | Sugar: 5g | Vitamin A: 6326IU | Vitamin C: 8mg | Calcium: 56mg | Iron: 6mg

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