

# 1960HikerDude.com

**Eat great and have fun outdoors.**

## **Dutch Oven Beef Brisket**

1 tablespoon olive oil  
4 pounds beef brisket  
Salt and Pepper to taste  
2 or 2 large yellow onions cut into rings  
2 cups beef broth  
2 oz Worcestershire sauce  
2 oz soy sauce  
8 to 10 cloves garlic, finely diced

Heat oil in a 12 inch Dutch oven using bottom heat. Season the brisket with salt and pepper. Sear brisket on both sides in the oil. Remove the brisket and set aside.

Brown onions in the oil rendered from the brisket until fully caramelized and golden brown. Remove onions and set aside.

Place the brisket back into the Dutch oven with the fat cap facing up. Distribute onions on top of the brisket. Combine the beef broth, Worcestershire sauce, soy sauce and garlic. Pour the mixture directly on top of the brisket.

Bake for 4 hours using 7 coals on bottom and 15 coals on top to get 300 degrees in your 12 inch Dutch oven. To serve, slice the brisket across the grain and top with the sauce and onions.

ACKNOWLEDGEMENT: I adapted this recipe for the Dutch oven and made some slight modifications to suit my taste. The original recipe, written for slow cookers, by Faith Durand can be found at <http://www.thekitchn.com/recipe-slow-cooker-brisket-and-onions-recipes-from-the-kitchn-45437>