Beef brisket burgers

*Cooking time: 9-10 hours*

*Serves: 6-8 people*

**Ingredients**

1 KG [Hampton Gay beef brisket](https://shop.hamptongay.com/individual-beef-cuts/beef-brisket)

1 red onion, quartered

500ml [Hampton Gay bone broth](https://shop.hamptongay.com/individual-beef-cuts/bone-broth-500ml)

250ml hot water

¾ bottle of BBQ sauce

1tbsp whole black peppercorns

1tbsp smoked paprika

**Method**

Place your onion in a frying pan along with the beef and seal the joint on all sides

Transfer your joint to a slow cooker or a large, oven proof pan with a lid and cover with the bone broth, hot water, ½ a bottle of BBQ sauce, peppercorns and smoked paprika. Make sure the liquid covers at least half of the joint (if it doesn’t, add more hot water)

Cook for 7-8 hours at 150C. Check on it every hour or so to turn and baste it

When the meat is done, leave it in the liquid to rest for 1 hour.

Once you’re ready to eat, lift your joint out of the pan or slow cooker onto a chopping board. Take two forks and shred the beef (discard any fat or gristle).

Place your shredded meat into a bowl with a couple of tablespoons of the cooking liquid and mix in the remaining ¼ of BBQ sauce.

Serve in a toasted brioche with a cabbage slaw, lettuce, tomato and raw onion and a side of chips.