

# Sweet & Tangy Brisket

Yield: 7 min  
Total Time: 70 min

Recipe from: <https://www.recipeschoose.com/recipes/jewish-brisket-recipe-with-chili-sauce>

## Ingredients:

- 4 1/2 pounds brisket
- 2 white onions or medium yellow, sliced
- 3 1/2 cloves garlic smashed
- 1/2 teaspoon paprika regular or smoked
- 1 teaspoon kosher salt
- 3/4 teaspoon garlic powder
- 1/2 teaspoon black pepper
- 1/8 teaspoon cayenne pepper
- 3/4 teaspoon onion powder
- 1/4 teaspoon oregano
- 1/4 teaspoon thyme
- 1 cup low sodium beef broth
- 1/2 cup ketchup
- 1/2 cup chili sauce like Heinz chili sauce, not like Sriracha
- 1/2 cup brown sugar
- 1 tablespoon yellow mustard prepared

## Nutrition:

1. Calories: 550 calories
2. Carbohydrate: 22 grams
3. Cholesterol: 180 milligrams
4. Fat: 20 grams
5. Fiber: 2 grams
6. Protein: 63 grams
7. SaturatedFat: 9 grams
8. Sodium: 1110 milligrams
9. Sugar: 18 grams

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