

Instant Pot Brisket

SERVES 6 to 8

INGREDIENTS

1 large yellow onion
1 (3-pound) beef brisket, preferably flat-cut
2 1/2 teaspoons kosher salt, divided
1/2 teaspoon freshly ground black pepper
1 tablespoon vegetable oil
1/3 cup low-sodium beef broth
1/3 cup red wine vinegar
1/3 cup ketchup
1/4 cup packed light brown sugar
1 teaspoon dried thyme
1 teaspoon dried oregano
1 teaspoon paprika
3/4 teaspoon garlic powder
Fresh parsley, for serving (optional)

INSTRUCTIONS

Thinly slice 1 large onion and place in a medium bowl. Trim off the surface fat from a (3-pound) beef brisket if the fat is more than 1/4-inch thick. Cut the brisket in half if needed to fit in an electric pressure cooker or Instant Pot. Season the brisket all over with 2 teaspoons of the kosher salt and 1/2 teaspoon black pepper.

Heat 1 tablespoon vegetable oil in the pressure cooker with the Sauté function until shimmering. Add the brisket (sear in 2 batches if needed) and sear undisturbed until browned on the bottom, 5 to 6 minutes. Flip the brisket and brown on the other side, 5 to 6 minutes more. Transfer to a large plate.

Add the onion and remaining 1/2 teaspoon salt to the pressure cooker and sauté until onions are tender, scraping brown bits from the bottom of the pot, 4 to 6 minutes.

Stir in 1/2 cup low-sodium beef broth, 1/2 cup red wine vinegar, 1/2 cup ketchup, 1/4 cup packed light brown sugar, 1 teaspoon dried thyme, 1 teaspoon dried oregano, 1 teaspoon paprika, and 3/4 teaspoon garlic powder. Return the brisket to the pot, overlapping the pieces if needed.

Lock the lid on and check that the valve is set to seal. Set to cook for 70 minutes under HIGH pressure. It will take 5 to 7 minutes to come up pressure.

When the cook time is up, let the pressure naturally release, which will take 20 to 25 minutes. Carefully open the pressure cooker and transfer the brisket to a cutting board. Slice the brisket across the grain into 1/4-inch-thick slices. Serve the brisket with the onions and gravy. Garnish with fresh parsley, if desired.

RECIPE NOTES

Make ahead: The brisket can be cooked up to 3 days in advance. Store the brisket covered with the gravy. Reheat in a baking dish covered with aluminum foil in a low oven.

Storage: Leftovers keep well for up to 5 days. Store the beef covered in gravy to keep the meat moist.

Kosher: For kosher cooks, make sure the ketchup is corn-syrup free.

Sauce variation: For a smooth sauce, strain the gravy through a fine-mesh strainer into a large bowl. Return the onions and garlic to the Instant Pot. Pour gravy into a fat separator, then pour the gravy back into the Instant Pot. Use an immersion blender to blend the sauce until smooth.