

Brisket in the Air Fryer

Ingredients:

- 2 tablespoons chili powder
- 2 tablespoons salt
- 1 tablespoon garlic powder
- 1 tablespoon onion powder
- 1 tablespoon black pepper
- 1 tablespoon sugar
- 2 teaspoons dry mustard
- 1 crushed bay leaf
- 4 lbs trimmed beef brisket
- 1 1/2 cups beef stock

PLEASE NOTE: 4lbs of brisket may not fit in your air fryer. Be sure to measure to fit and adjust as needed. 4lbs cut in half fit in the Deluxe Air Fryer.

Directions

1. Preheat the air fryer to 350 °F.
2. Cut Brisket to fit the tray of your air fryer.
3. Combine the chili powder, salt, garlic powder, onion powder, black pepper, sugar, dry mustard and bay leaf.
4. Rub the seasoning all over the raw brisket making sure you get the sides.
5. Place rubbed brisket on your tray (or trays) and fit into your machine. Set your time at 350 for 1 hour.
6. At the end of 1 hour, make a foil boat around the brisket and add beef stock. Seal well and get it back into the air fryer.
7. Lower the air fryer temp to 300 °F, and cook for 3 hours, or until fork-tender.
8. Trim the fat and slice meat thinly across the grain. Top with juice from the pan.