

# Slow Cooker Pulled Brisket in Sweet Potato Boats

1 large or 2 small briskets a bit less than 2 kilo (around 4 pounds), rinsed  
3 heaping packed tablespoons dark brown sugar  
4 tablespoons ketchup or tomato sauce  
1 bottle (1,5 liter) Coca Cola  
3 tablespoons caramelized onions (1 medium onion, peeled, chopped and sauteed in 2 tablespoons oil till deep brown but not burnt, this is enough for the whole recipe)  
2 cloves garlic sliced  
1 teaspoon dried thyme  
1 teaspoon salt  
2 tablespoons vinegar  
6 medium sweet potatoes, peeled and poked all over with skewer or fork  
maple syrup or honey to drizzle  
2 tablespoon orange juice  
kosher salt  
Final topping for beef:  
2 tablespoons caramelized onions  
2 tablespoons ketchup  
2 tablespoons brown sugar  
2 tablespoons hot water

## Directions:

In a crockpot/slow cooker put a slow cooker bag if you have one, saves cleanup and put brown sugar, ketchup, half the bottle of Coka, caramelized onions, garlic, thyme, salt and vinegar in and mix together. Place briskets into liquid, add as much Coke as needed to cover. Turn crockpot to low and set a timer for 8 hours (you will check and if needed cook another hour or two. Should not need more than 10 hours).

Check to see brisket is tender with a skewer and if ready (NOT falling apart, just fully cooked and tender) and remove beef from crockpot placing into shallow container with sides and pouring some of the beef juices over the brisket, let rest 30-40 minutes. While beef rests, take sweet potatoes and place in microwaveable container with lid with a few tablespoons of orange juice on the bottom, drizzle with honey or maple syrup and sprinkle with kosher salt. Cook sweet potatoes on high about 10-15 minutes or until soft. Check for doneness with toothpick or skewer. After beef has rested, use two forks, and pull beef in opposite directions to shred, still in the sauce. Drain the shredded brisket and mix into beef the final topping of onions, ketchup, brown sugar and hot water till fully combined. Cut the sweet potatoes in half lengthwise, gently scoop out some flesh of the potatoes creating a well or cavity into which you spoon the shredded beef, heaping generously. Serve one half for an appetizer or two halves for a main.