



Brisket in an Air Fryer is a modern twist on a classic cut of meat that has long been cherished for its rich, flavorful taste and tender texture. Traditionally, brisket requires hours of slow cooking, whether through smoking, roasting, or braising, to break down its tough fibers and achieve that melt-in-your-mouth tenderness. However, with the growing popularity of air fryers, this once-time-consuming process has been transformed into a quick, convenient, and incredibly delicious method that anyone can master.

An air fryer uses hot air to [cook food quickly](#) and evenly, giving brisket a crispy outer layer while keeping the inside juicy and tender. This guide will show you how to prepare brisket in an air fryer, from understanding the ideal cooking times to achieving that perfect balance of tenderness and flavor. Whether you're cooking a small brisket for dinner or experimenting with burnt ends, air frying makes it easier than ever to enjoy this delicious dish in a fraction of the time. Let's dive into how you can create a mouthwatering brisket in your air fryer and impress your family and friends with minimal effort.

Air Fryer Beef Brisket Time: How Long Does It Take to Cook Brisket?

One of the most attractive benefits of using an air fryer is the reduced cooking time. Traditional brisket recipes can take several hours, especially when using methods like slow cooking or smoking. In contrast, the air fryer can cook a delicious brisket in about 40 to 50 minutes, making it ideal for busy home cooks who want a quick yet flavorful meal.

Factors Affecting Cooking Time:

- **Size of the Brisket:** A smaller brisket, like a 1kg (2.2lb) cut, will cook much faster than a larger piece.
- **Thickness of the Brisket:** Thicker cuts of brisket require more time to cook through compared to thinner pieces.
- **Air Fryer Model:** Each air fryer brand may vary slightly in how it cooks. Some models may have stronger airflow, which could cook the meat more quickly.

For a 1kg (2.2lb) brisket, you'll typically need to cook it for around 40-50 minutes at 180°C (350°F), flipping halfway through. Always check the internal temperature to ensure it reaches your desired doneness, ideally around 90°C (195°F) for fork-tender meat.



Step-by-Step Guide to Slow Cooking Brisket in an Air Fryer

Although brisket traditionally requires slow cooking to become tender, the air fryer allows you to achieve similar results in a fraction of the time. Here's how to slow-cook brisket in the air fryer:

Ingredients:

- 1kg beef brisket
- Olive oil for coating
- Salt and pepper (to taste)
- Optional: Garlic powder, onion powder, paprika, or your favorite seasoning blend

Instructions:

1. **Preheat the Air Fryer:** Set your air fryer to 160°C (320°F) for slow cooking. This lower temperature ensures the brisket cooks evenly and doesn't dry out.
2. **Prepare the Brisket:** Pat the brisket dry with paper towels to remove any excess moisture. Rub a thin layer of olive oil over the brisket to help it crisp up. Season with salt, pepper, and any spices you prefer.
3. **Place in the Air Fryer:** Position the brisket in the air fryer basket, ensuring it's not crowded. If your brisket is larger than the basket, you may need to cut it into smaller pieces or cook in batches.
4. **Slow Cook:** Cook the brisket for 30 minutes at 160°C (320°F). After 30 minutes, flip the brisket to ensure even cooking, and continue to cook for another 30 minutes.
5. **Check for Doneness:** Once the brisket is fork-tender and the internal temperature reaches at least 90°C (195°F), remove it from the air fryer. Let the brisket rest for 10 minutes before slicing.

Tips for Success:

- **Low and slow:** The key to tender brisket in the air fryer is cooking it at a low temperature for a longer period.
- **Don't rush it:** If the brisket isn't fork-tender after the initial cooking time, continue cooking it in 10-minute intervals until it reaches the right texture.



How Long to Cook 1kg Beef Brisket in an Air Fryer: A Detailed Cooking Guide

Cooking a 1kg (2.2lb) brisket in an air fryer requires careful attention to time and temperature. While it's much faster than traditional methods, it's essential to follow these guidelines to ensure you get a juicy, tender result:

1. **Preheat Your Air Fryer:** Set the air fryer to 180°C (350°F). This is the ideal temperature for cooking brisket in the air fryer without drying it out.
2. **Season the Brisket:** Rub the brisket with olive oil and season it with salt, pepper, and any desired spices. Be generous with the seasoning for the best flavor.
3. **Cook for 40-50 Minutes:** Place the brisket in the air fryer basket. Cook for 40 minutes, flipping it halfway through the cooking process. Check the internal temperature with a meat thermometer after 40 minutes. If the brisket hasn't reached 90°C (195°F), continue cooking for an additional 10 minutes.
4. **Let It Rest:** After removing the brisket from the air fryer, allow it to rest for 10 minutes. This step is crucial for redistributing the juices inside the meat.

Optimal Air Fryer Brisket Temperature for Perfect Results

The right temperature is crucial when cooking brisket in an air fryer. If the temperature is too high, the exterior will become too crispy before the inside has a chance to cook. If it's too low, the brisket won't become tender.

For most brisket recipes, the ideal temperature is 180°C (350°F). This temperature allows the brisket to cook evenly, rendering down the fat and breaking down the tough connective tissue to create a juicy and tender result.

However, if you prefer a more well-done brisket, you can increase the temperature slightly to 200°C (400°F) for the final few minutes of cooking to achieve a crispy, caramelized crust.

Is Brisket in an Air Fryer Good? Why You Should Try It

Air-fried brisket is a surprisingly good option for anyone looking for a quick, juicy, and flavorful meal. While you won't get the same deep smoky flavor as you would from traditional smoking, the air fryer produces brisket that is tender, flavorful, and crispy on the



outside.

Here's why you should try brisket in the air fryer:

- **Quicker cooking time:** You can cut down cooking times from hours to less than an hour.
- **Less mess:** Unlike grilling or smoking, you don't have to deal with a messy grill or smoker. The air fryer is easy to clean.
- **Juicy and tender:** The air fryer circulates hot air around the brisket, locking in the meat's moisture while creating a crispy exterior.
- **Healthy:** The air fryer requires little to no oil, making it a healthier option compared to frying or grilling.

Ninja Air Fryer Brisket: Cooking Tips for Perfect Tenderness

The Ninja Air Fryer is a popular air fryer model known for its even cooking and consistent results. To get the best brisket in your Ninja Air Fryer, here's how you can cook it to perfection:

1. **Preheat the Air Fryer:** Set the Ninja Air Fryer to 180°C (350°F) before placing the brisket inside.
2. **Season the Brisket:** Rub the brisket with olive oil and season it with salt, pepper, and any other spices you like.
3. **Cook for 40-50 Minutes:** Place the brisket in the air fryer basket. Cook it for 40 minutes, flipping the brisket halfway through to ensure even cooking.
4. **Check for Doneness:** Use a meat thermometer to check the internal temperature of the brisket. It should reach 90°C (195°F) for maximum tenderness.
5. **Rest and Slice:** After cooking, let the brisket rest for 10 minutes before slicing it. Slice against the grain for the most tender bites.

How to Achieve the Best Results with Air Fryer Beef Brisket

To ensure you're cooking the best air fryer brisket, here are a few tips to enhance your results:



1. **Don't Overcrowd the Basket:** Ensure there is plenty of space around the brisket so the air can circulate evenly. Overcrowding the basket can result in uneven cooking.
2. **Check Internal Temperature:** Use a meat thermometer to check the internal temperature of the brisket. For maximum tenderness, you want the brisket to reach at least 90°C (195°F).
3. **Flip the Brisket:** Halfway through cooking, flip the brisket to ensure both sides cook evenly. This also helps achieve a crispier crust on both sides.
4. **Rest Before Slicing:** Let the brisket rest for 10 minutes after removing it from the air fryer. This will help the juices redistribute within the meat, making it more tender and flavorful.

Air Fryer Brisket Burnt Ends: A Delicious Twist on a Classic Favorite

Brisket burnt ends are a deliciously crispy, flavorful part of the brisket, traditionally made from the point of the brisket. You can easily make brisket burnt ends in the air fryer by cutting the brisket into chunks and air frying them until they are crispy and caramelized.

How to Make Air Fryer Brisket Burnt Ends:

1. **Cut the Brisket:** After cooking the brisket, slice it into bite-sized chunks, focusing on the fattier parts.
2. **Season:** Coat the chunks with your favorite BBQ rub and a drizzle of BBQ sauce.
3. **Air Fry:** Cook the chunks at 200°C (400°F) for 8-10 minutes, shaking the basket halfway through to ensure even cooking.
4. **Serve:** Once the burnt ends are crispy and caramelized, serve them with additional BBQ sauce on the side.

Conclusion

Cooking brisket in an air fryer is a game-changer for those looking to enjoy a tender, juicy brisket without the lengthy preparation or cooking times of traditional methods. With the right techniques and temperature settings, you can achieve a flavorful and tender brisket that rivals any slow-cooked or smoked brisket recipe.

Whether you're making a full brisket or experimenting with burnt ends, the air fryer offers a convenient, quick, and easy way to prepare this flavorful cut of meat. Try it today and enjoy a delicious meal that's perfect for any occasion.



FAQs About Cooking Brisket in an Air Fryer

1. How long does it take to cook brisket in an air fryer?

The cooking time for brisket in an air fryer typically ranges from 30 to 50 minutes, depending on the size and thickness of the cut. A general rule of thumb is to cook at 180°C (350°F) for 25-35 minutes per pound of brisket. For smaller cuts like brisket burnt ends, the cooking time can be as short as 8-10 minutes. Always check the internal temperature of the brisket to ensure it's fully cooked.

2. What temperature should brisket be cooked at in an air fryer?

For the best results, cook brisket at 180°C (350°F). This temperature allows the brisket to cook through while developing a crispy exterior. If you're looking for an even crispier outer layer, you can increase the temperature to 200°C (400°F) in the final stages of cooking.

3. Can I cook a whole brisket in an air fryer?

Yes, you can cook a whole brisket in an air fryer if it's small enough to fit in the basket. However, due to the size limitations of most air fryer baskets, you may need to trim the brisket or cook it in smaller portions. For larger briskets, you may want to consider cutting the meat into smaller sections for more even cooking.

4. Is brisket in the air fryer as tender as slow-cooked brisket?

While air fryer brisket is not quite the same as traditional slow-cooked brisket, it can still be very tender and juicy. The key is to cook it at the right temperature and not overcook it. You can achieve a similar tenderness by wrapping the brisket in foil after cooking to let the juices redistribute and the meat rest.

5. Can I make brisket burnt ends in an air fryer?

Yes! Air fryers are perfect for making brisket burnt ends. After cooking the brisket, simply cut it into cubes and toss with BBQ sauce and seasonings. Air fry the cubes at 200°C (400°F) for 8-10 minutes, shaking the basket halfway through to ensure they become crispy and caramelized.



6. How do I know when my brisket is fully cooked?

The best way to check if your brisket is fully cooked is by using a meat thermometer. For a medium-rare brisket, aim for an internal temperature of 57-60°C (135-140°F). For well-done brisket, the temperature should reach 71°C (160°F). Remember, brisket can continue to cook slightly after being removed from the air fryer, so allow it to rest for 10 minutes before slicing.

7. Can I use a marinade for brisket in the air fryer?

Yes, you can marinate brisket before cooking it in the air fryer to enhance its flavor. Use your favorite marinade or rub, and let the brisket soak for a few hours or overnight in the fridge. Be sure to pat the brisket dry before air frying to ensure a crispy exterior.

8. Do I need to wrap brisket in foil when cooking in the air fryer?

Wrapping the brisket in foil is not required, but it can help retain moisture and keep the brisket tender. If you choose to wrap it, be sure to unwrap it in the last few minutes of cooking to allow the outside to crisp up.

9. Can I use an air fryer for frozen brisket?

It is not recommended to cook frozen brisket directly in the air fryer, as it may cook unevenly. Thaw the brisket in the refrigerator before air frying to ensure it cooks properly and maintains its tender texture.

10. What sides go well with air fryer brisket?

Air fryer brisket pairs well with a variety of sides, including mashed potatoes, roasted vegetables, coleslaw, baked beans, and cornbread. For a lighter option, you can serve it with a fresh salad or grilled asparagus.

11. Can I store leftover brisket?

Yes, you can store leftover brisket in an airtight container in the refrigerator for up to 3-4 days. To reheat, you can use the air fryer to restore some of its crispiness, or gently reheat it in the oven or on the stove to preserve its tenderness.



12. Is brisket in the air fryer healthier than traditional brisket?

While cooking brisket in an air fryer reduces the amount of oil needed and can create a crispier exterior with less fat, it doesn't significantly alter the calorie content or fat levels compared to traditional methods. The healthiness of brisket largely depends on the cut of meat and how it's seasoned.

13. Can I cook a brisket in a Ninja air fryer?

Yes, a Ninja air fryer can be used to cook brisket. The Ninja air fryer is perfect for cooking small to medium cuts of brisket and delivers great results. Just be sure to check the size of your brisket to ensure it fits properly in the basket, and adjust the cooking time accordingly.

14. What makes air fryer brisket different from slow-cooked brisket?

Air fryer brisket cooks much faster than slow-cooked brisket, but it still maintains a juicy and flavorful texture. Slow cooking usually results in a more tender, melt-in-your-mouth brisket due to the longer cooking time and low temperature. In contrast, air fryer brisket requires a shorter cooking time, but it can still achieve a delicious result with a bit of technique.

15. Can I use an air fryer to cook brisket for BBQ?

Absolutely! The air fryer is a great tool for making BBQ-style brisket. Season the brisket with your favorite BBQ rub and sauce, and air fry it for a crispy, caramelized finish. For extra BBQ flavor, finish the brisket off with a drizzle of BBQ sauce before serving.