

SPICY BRISKET

INGREDIENTS

2 T	Chili Powder
2 T	Salt
1 T	Garlic Powder
1 T	Onion powder
1 T	Black pepper
1 T	Sugar substitute
2 t	Mustard (dry)
1	Bay leaf (crushed)
4 lb	Beef brisket (trimmed)
1 1/2 C	Beef stock
	Water



DIRECTIONS

- 1 Pre-heat your oven to 350 F
- 2 Make a dry rub by combining all the ingredients except the beef stock
- 3 Season the raw brisket on both sides with the rub
- 4 Place in a roasting pan uncovered & roast for an hour
- 5 Add beef stock & enough water to be about 1/2 an inch from the top of the pan
- 6 Lower the oven temperature to 300 F & cover the pot
- 7 Cook for at least 3 hours or until tender
- 8 Trim the fat and slice meat thinly across the grain
- 9 Top with juice from the pan