

OVEN COOKED BBQ BRISKET

INGREDIENTS

- 5 - 6 lbs Brisket
- 1 t Celery seeds
- 1 t Garlic powder
- 1 t Onion powder
- 2 oz Liquid smoke
- 1 oz Worcestershire Sauce (without anchovies)
- 1 C BBQ sauce (of your choice)



DIRECTIONS

- 1 In a small bowl whisk together celery salt, garlic powder & onion salt
- 2 Season both sides of the brisket
- 3 Place meat in a foil lined baking pan that is enough to fully enclose the meat
- 4 Pour liquid smoke & worcestershire sauce over the meat & as it drips to the side lift meat up so the liquid also seasons under the meat
- 5 Crimp the foil tightly over the meat & return to the refrigerator & marinate overnight
- 6 Bring the meat to room temperature (30 minutes) & bake at 275 F for 5 hours
- 7 Remove foil & pour about 1 C of barbecue sauce over the meat
- 8 Bake for an additional 60 minutes with the foil open
- 9 Cool & slice into thin pieces

NOTES

Serves 8

