

Beef Brisket
for 6-8 lbs of brisket

Marinade:

(2) 4oz. bottles of liquid smoke
(2) packets of Beefy Onion Soup Mix – usually 2 packets in a box

Mix in bowl and pour 1/2 over brisket initially. After brisket has cooked 1 1/2 hours, pour the remaining mixture over the brisket.

BBQ Sauce:

1/4 cup ketchup
1/4 cup A-1 steak sauce
1/4 cup yellow mustard
1/2 cup lemon juice (use fresh lemon)
3/4 cup water
3/4 cup red wine vinegar
3/4 cup cocktail sauce
3/4 cup brown sugar
1 cup honey

Heat sauce until all ingredients blend together.

When brisket has 2 hours left of cooking, drain off fat and cover in BBQ sauce (save some to serve brisket).

COOKING BRISKET: Preheat oven to 275 degrees. You want to cook either in a deep roasting pan to collect all the fat and juice, cover with foil. Or you can also cook in a roasting bag (placed in a deep roasting pan to collect the fat and juice). We covered with foil. Also, we had a 16 pound brisket and cooked for about 20 hours – we just reduced the temperature to 225 for a longer, slower cook. **RULE OF THUMB:** 1 hour per pound of brisket at 275.