

### **Oven Cooked Brisket**

6-8 lb. Trimmed brisket (I leave some fat because it seasons the meat as it cooks and the drippings make great gravy)

Meat tenderizer

Onion powder

Garlic powder

Black pepper

Salt

(You may season with other seasonings that you like.

i.e.: liquid smoke, Worcestershire sauce, celery salt.

If you use BBQ sauce add it at the end of cooking so it will not burn or when serving let each person add their own to taste.)

Lay brisket in a large roasting pan.

Sprinkle generously with meat tenderizer, onion powder, garlic powder, black pepper, and salt.

Add about 1 cup of water to bottom of roasting pan.

Cover pan with foil and bake at 170 – 200 degrees overnight. (10-12 hours or more.)

Cool before slicing