

BBQ Brisket

Servings: 6

Calories: ~600/serving

Time: 18h

Ingredients

- 4lb brisket
 - 1 can dr pepper/coke
 - 2 tbsp liquid smoke
 - 1 tbsp onion salt
 - 1 tbsp garlic salt
 - 1.5 tbsp brown sugar
 - 1 cup ketchup
 - 3 tbsp butter
 - 1/4 cup water
 - 1/2 tsp celery salt
 - 1 tbsp liquid smoke
 - 2 tbsp Worcestershire sauce
 - 1.5 tsp mustard powder
 - salt and pepper
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Instructions:

- Trim brisket(s) of fat cap and silver skin
- Pour 2 tbsp liquid smoke over brisket and rub with onion salt and garlic salt
- Wrap brisket in foil tightly and refrigerate over night
- Preheat oven to 300F
- Unwrap brisket and place in roasting pan, cover tightly with foil and bake for 5-6 hours
- Let rest for 30-45 minutes and then slice
- To make BBQ sauce: in a sauce pan mix brown sugar, ketchup, butter, water, celery salt, 1 tbsp liquid smoke, Worcestershire sauce, mustard powder, Dr Pepper/Coke, and salt and pepper until boiling. Taste and adjust seasonings if needed
- Pour sauce over brisket and cover tightly and bake for another hour
- Optionally remove covering and broil for a few minutes to get crispy bits of brisket/bbq sauce in the pan

Source: AllRecipes

Made on: 2018/12/24