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# **Barbecued Brisket**

**From the Kitchen of:** Grandma Young

**Servings:**

**Prep Time:** 15 min **Bake Time:** 7 Hours **Bake Temp:** 275

**Ingredients:**

* 5- 6 lbs. brisket
* Onion salt
* Garlic salt
* Celery salt
* 4 oz. bottle liquid smoke
* Worchestershire sauce
* Barbeque sauce

Pour a 4 oz. bottle of liquid smoke over 5-6 lbs. brisket. Generously salt with onion, garlic & celery salts. Refrigerate overnight. Drain off smoke, add Worchestershire sauce (sprinkle all over) & salt & pepper to taste.

Bake 6 hours at 275 degrees or longer at 250 degrees, covered. Cook fat side up & skin off. Add generous amount of barbecue sauce. Bake 1 hour longer. Slice and serve with sauce.