

## Brisket with BBQ Sauce



Rated: ★★★★★

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Prep Time: 10  
Minutes

Cook Time: 6 Hours

Ready In: 14 Hours 10  
Minutes

Servings: 10

"Beef brisket is rubbed with spices and liquid smoke, and refrigerated overnight. After roasting, covered, for 5 to 6 hours, it is sliced, sauced, and baked for another hour."

### INGREDIENTS:

4 pounds lean beef brisket	3 tablespoons butter
2 tablespoons liquid smoke flavoring	1/4 cup water
1 tablespoon onion salt	1/2 teaspoon celery salt
1 tablespoon garlic salt	1 tablespoon liquid smoke flavoring
	2 tablespoons Worcestershire sauce
1 1/2 tablespoons brown sugar	1 1/2 teaspoons mustard powder
1 cup ketchup	salt and pepper to taste

### DIRECTIONS:

1. Pour liquid smoke over brisket. Rub with onion salt and garlic salt. Roll brisket in foil and refrigerate overnight.
2. Preheat oven to 300 degrees F (150 degrees C). Place brisket in a large roasting pan. Cover and bake for 5 to 6 hours. Remove from oven, cool, and then slice. Put slices back into pan.
3. In a medium saucepan, combine brown sugar, ketchup, butter, water, celery salt, liquid smoke, Worcestershire sauce, mustard, salt and pepper. Stir, and cook until boiling.
4. Pour sauce over meat slices in pan. Cover and bake for 1 more hour.

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