

Oven Barbecued Beef Brisket I

Savannah · 30/09/2024

**Prep Time**

5 hrs 10 mins

Difficult

Medium

Servings

9

Description

This is a great recipe for the family on the go as it needs very little attention Choose a brisket that weighs between 4 and 5 pounds depending on how many you are feeding

Ingredients

— - 4 pounds beef brisket - salt to taste - 1 teaspoon freshly ground black pepper - 1 teaspoon garlic powder - 1 cup barbecue sauce - 1 cup water

Instructions

1. Preheat oven to 325 degrees F (160 degrees). Sprinkle both sides of brisket with salt
2. pepper and garlic powder. Place in a large covered roasting pan. Cook covered with no water at 325 degrees F (160 degrees C) allowing 1 hour per pound. Before last hour of cooking
3. remove brisket and slice. Return slices to pan and add barbecue sauce mixed with water. Cover meat with sauce
4. cover
5. and cook 1 hour longer.