



Brisket with BBQ Sauce

Oscar · 28/09/2024



Prep Time

8 hrs

Difficult

Medium

Servings

14 hrs 10 mins

Description

After growing up in West Texas for 30 years where barbecue is the best I found this recipe which is so tender and absolutely delicious Leftovers if you have any make really great sandwiches You can increase the liquid smoke to 4 tablespoons for really smoky flavor

Ingredients

— - 4 pounds lean beef brisket - 2 tablespoons liquid smoke flavoring - 1 tablespoon onion salt - 1 tablespoon garlic salt - 1 ½ tablespoons brown sugar - 1 cup ketchup - 3 tablespoons butter - ¼ cup water - ½ teaspoon celery salt - 1 tablespoon liquid smoke flavoring - 2 tablespoons Worcestershire sauce - 1 ½ teaspoons mustard powder - salt and pepper to taste

Instructions

1. Pour liquid smoke over brisket. Rub with onion salt and garlic salt. Roll brisket in foil and refrigerate overnight. 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
2. cool
3. and then slice. Put slices back into pan. In a medium saucepan
4. combine brown sugar
5. ketchup
6. butter
7. water
8. celery salt
9. liquid smoke
10. Worcestershire sauce
11. mustard
12. salt and pepper. Stir
13. and cook until boiling. Pour sauce over meat slices in pan. Cover and bake for 1 more hour.