

BBQ Beef Brisket

3 to 5 lb beef brisket

Marinade

2 tbs liquid smoke
1 tsp garlic powder
1 tsp onion powder
2 tsp celery salt
1 tsp salt
2 tsp Worcestershire
2 tsp black pepper

Sauce

1 c ketchup
3/4 c water
4 tbs grated or minced onion
4 1/2 tbs vinegar
1 1/2 tbs brown sugar
1 1/2 tbs white sugar
3 tsp Worcestershire sauce

The day before, mix all the marinade ingredients together (it will look like mud). Rub it all over the brisket. Cover the brisket with plastic wrap and refrigerate for 12 to 24 hours.

Preheat oven to 250 degrees. Bake brisket in a covered pan for 6-8 hours. While the brisket is cooking, mix together the sauce ingredients.

When brisket is done, pour off the excess liquid. Pour the sauce over the brisket and cover. Bake for another hour. Let the brisket rest 20 minutes before slicing.