



Southern Brisket

Ingredients:

1- 6 lb brisket

Marinade

2- 4 oz jars liquid smoke

1/2 cup soy sauce (NO MSG)

2/3 cup Worcestershire sauce

3 Tbsp minced garlic

Black pepper



Directions:

Mix all ingredients and place in extra large browning bag. Add the brisket. Marinate in the refrigerator for 12 hours with the fat side down. Cook in a 250 F oven for 6-8 hours with fat side up (6 hours for a small brisket). Ladle off excess fat, slice and serve in the juice.

*If using smaller brisket, reduce cooking time accordingly.