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– choose the *Certified Angus Beef*[®] brand.**

Barbecue Braised Brisket

Serves 6-10



Ingredients

- 4 pounds *Certified Angus Beef*[®] brisket flat, cut in half
- 1 tablespoon coarse kosher salt
- 2 teaspoons freshly ground black pepper
- 1 teaspoon garlic powder
- 1 teaspoon smoked paprika
- 1 1/2 cups vegetable juice
- 1/2 cup cider vinegar
- 1/2 cup brown sugar
- 2 tablespoons Worcestershire sauce
- 2 teaspoons onion powder
- 1/2 teaspoon cayenne pepper
- 1 large onion, diced

Instructions

1. Combine salt, black pepper, garlic powder and smoked paprika. Rub evenly into brisket, wrap with plastic wrap and refrigerate overnight.
2. Preheat oven to 350°F. Place brisket, fat side up, in Dutch oven and roast uncovered 30 minutes; flip and roast another 30 minutes.
3. While brisket cooks, whisk together vegetable juice, vinegar, brown sugar, Worcestershire, onion powder and cayenne; mix in onion.
4. If desired, transfer brisket to a slow cooker. If continuing with Dutch oven, lower oven to 300°F. Pour liquid mixture over brisket, cover and braise for four hours until fork tender. (Or, cook on low in slow cooker for six hours.)
5. Transfer brisket to a cutting board. Skim excess fat from braising liquid as desired. Let rest 10 minutes before slicing thinly across the grain. Serve topped with warm braising liquid.