

Barbeque Braised Brisket

INGREDIENTS - Serves 6 - 10

- 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



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.