



JACK & PAT'S

Old Fashioned Butcher Shop

Specializing in Custom Cuts and Customer Service

Texas Style Brisket

Marinade: 1 cup hickory liquid smoke $\frac{3}{4}$ tsp dried chopped onion
 2 tsp salt $\frac{3}{4}$ tsp dried chopped garlic
 $1\frac{1}{2}$ tsp pepper $\frac{1}{4}$ tsp red chili flakes

Mix marinade ingredients well. Place a 6-8 lb brisket in 1 gallon plastic ziplock bag. Pour marinade over brisket. Seal and place in the refrigerator over night. Next day take the brisket out of the bag and double wrap it in heavy foil. Be sure to place the brisket fat side up in the foil. If cooking in oven, place in roasting pan and cook at 250-300 degrees for 5-6 hours. If cooking on grill, place foil packs on rack away from flames and cook at 250-300 degrees for 5-6 hours. Let Brisket sit in foil for at least 30 minutes before serving.

Serve with your favorite heated BBQ sauce (on the side) and with Texas family favorites such as Bread, Beans(typically pinto with ham), green beans, corn on the cob, or potato salad.

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