

# RECIPE

From The

## BLACK POT

of



### Beef Brisket with Barbecue Sauce

Prep: 25 minutes \* Cook: 10 to 12 hours \* Makes: 6 to 8 servings

\* Dutch Oven: 12"

\* Charcoal: 12 on the bottom and 12 on top maintain for duration

$\frac{3}{4}$  cup water

$\frac{1}{4}$  cup Worcestershire sauce

1 Tablespoon vinegar

1 teaspoon instant beef bouillon granules

$\frac{1}{2}$  teaspoon dry mustard

$\frac{1}{2}$  teaspoon chili powder

$\frac{1}{4}$  teaspoon ground red pepper

2 cloves garlic, minced

1 2  $\frac{1}{2}$  lb beef brisket

$\frac{1}{2}$  cup catsup

2 Tablespoons brown sugar

2 Tablespoons butter or margarine

1. For cooking liquid, in a bowl combine water, Worcestershire sauce, vinegar, bouillon granules, dry mustard, chili powder, red pepper, and garlic. Reserve  $\frac{1}{2}$  cup liquid for sauce; set aside in the cooler. Trim fat from meat. If necessary, cut brisket to fit into a 10", (4 quart), Dutch oven. Place meat in Dutch oven. Pour remaining liquid over brisket.
2. Cover and cook with low heat for 10 to 12 hours or with high heat for 5 to 6 hours. For sauce, in a 5" Dutch oven combine the  $\frac{1}{2}$  cup reserved liquid, catsup, brown sugar, and butter or margarine. Heat and pass sauce with brisket.

For a 12", (6 quart), Dutch oven: Double the cooking liquid ingredients, reserving  $\frac{1}{2}$  cup for the sauce. Leave all other ingredients the same. Prepare as above. Makes 6 to 8 servings.