

## Kerr's BBQ Brisket

### Ingredients:

Brisket, partially trimmed

Onion salt

Celery salt

Garlic salt or powder

Worcestershire sauce

Liquid Smoke

Bottle of your favorite Barbecue Sauce (I like KC Masterpiece Original or Sweet Baby Ray's)

### Directions:

Place the brisket in a suitable pan for oven baking. Sprinkle both sides with about ½ bottle of liquid smoke, then sprinkle lightly with salt and other spices..

Cover the brisket in the pan with plastic wrap and refrigerate overnight.

Next day, coat with Worcestershire sauce and cook 275° for an hour per pound of brisket in a covered pan with foil.

After this time, uncover and drain most of the juice off. Coat liberally with barbecue sauce and bake 1 more hour.

Cool to slice. Reheat to serve or make great cold sandwiches.

**Note:** Don't be afraid to experiment with spices. I've also used cilantro, cumin, celery flakes, and onion flakes.