

## OVEN BAKED BEEF BRISKET

5 pound beef brisket  
¼ C. flour  
A few dashes of liquid smoke

1 oven roasting bag

### DRY RUB:

2 T. brown sugar  
2 T. smoked paprika  
2 t. dry ground mustard  
1 (1 oz.) package dry onion soup mix  
2 t. salt  
½ t. cumin  
½ t. dried basil  
¼ t. cayenne pepper  
1 (1 oz.) package dry onion soup mix  
1 t. black pepper

### SAUCE:

1 T. vegetable oil  
1 C. chopped onion  
2 T. minced garlic  
3 T. white wine vinegar  
3 T. Worcestershire sauce  
½ C. ketchup  
3 C. beef broth  
2 bay leaves

Trim any extra fat from brisket. Dust brisket with flour. Using rest of flour, coat the inside of an oven roasting bag. Sprinkle liquid smoke lightly over meat. Mix together rub ingredients in a small bowl. Coat and pat both sides of brisket with rub. Place brisket inside of the roasting bag. Wrap bag around brisket to seal and refrigerate overnight, or for at least 8 hours.

Preheat oven to 300 degrees. Place brisket in roasting bag inside of a roasting pan. Make two small slits in roasting bag. Cover roasting pan with lid or foil. Bake for 3 hours.

Meanwhile, heat the oil in a small pot over medium heat. Add the onions and garlic and saute' until soft. Add rest of the sauce ingredients to pot and stir to combine. Bring to a simmer and simmer for 10 minutes until sauce reduces slightly. Remove from heat.

Remove brisket from oven then remove brisket from oven bag. Turn brisket over in roasting pan. Pour half of the sauce over brisket. Reserve rest of sauce. Recover pan and place back into the oven to cook for another 2 hours or until meat is almost fork tender. Remove lid or foil and continue baking another 30 minutes until the outside of the brisket is browned and has a bit of a crust.

Remove brisket from the oven, take brisket out of the pan and let sit on a cutting board tented with foil for 20 minutes before slicing against the grain. If there is any sauce left in the pan, skim off fat and add the remaining sauce to the sauce in the pot and heat again. Serve remaining sauce with brisket.