

BBQ'd Beef Brisket



This is my version of an amazing BBQ brisket I had in Kansas City, the BBQ capitol of the world

Serves 12

1/2c smoked paprika	7lb beef brisket, trimmed of fat	2T Worcestershire Sauce
3T black pepper		2c Sweet Baby Ray's BBQ Sauce
3T kosher salt	12oz beer	2t chili powder
2t garlic powder	1/2c apple cider vinegar	1/2t garlic powder
3T brown sugar	1/2c beef broth	1/2t onion powder
3T chili powder	1/4c canola oil	

Mix together smoked paprika, black pepper, kosher salt, garlic powder, brown sugar and chili powder. Rub about 1/4 of it all over brisket. Cover with plastic wrap and refrigerate overnight.

Remove brisket from refrigerator and preheat oven to 300. Mix together beer, vinegar, beef broth, canola oil, Worcestershire sauce and remaining rub ingredients in medium saucepan. Bring to a boil and then simmer 10 minutes.

Remove plastic wrap from brisket and place in large baking dish. Pour beer sauce over brisket and loosely cover with foil. Bake 6 hours, basting with sauce every hour.

Mix together BBQ sauce, chili powder, garlic powder and onion powder. After the 3rd hour of baking, brush brisket with BBQ sauce. Serve remaining sauce on the side.

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