



# Evie's Barbecued Brisket

This recipe requires a lot of marinating and cooking time, but produces incredibly tender, flavorful meat. Wonderful to make ahead and heat on the grill. With potato salad and watermelon, you have a summer feast!

- 1 4-pound beef brisket
- 1 bottle (4 ounces) liquid smoke
- 1 bottle (5 ounces) Worcestershire sauce
- 1 bottle (18 ounces) barbecue sauce
- ¼ cup molasses
- Dash of garlic powder
- Dash of onion powder
- ¼ cup water

Marinate the brisket in the liquid smoke and Worcestershire sauce for 24 hours. After marinating, place the brisket in 9-by 13-inch baking pan. Cover the pan with aluminum foil and bake in a 250 degree oven for 6 hours (or overnight). When cooked, refrigerate in the baking pan. When cold, pour off the sauce, remove the grease, and slice the brisket. Mix together the barbecue sauce, molasses, garlic powder, onion powder, and water; pour over the brisket and cover. Bake in a 325 degree oven or heat on a grill for 40 minutes, or until heated through and hot. Serves 8.



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