

57 Beef Brisket

1 brisket (6 lbs.), fat slightly trimmed
2 T. brown sugar, packed
1 T. salt
1 T. onion powder
1 T. garlic powder
1 T. ground dry mustard
1 T. smoked paprika (*I used sweet paprika*)
1 T. ground black pepper
1 bottle (10 oz.) Heinz 57 Steak Sauce
1/4 cup liquid smoke
1/4 cup Worcestershire sauce

In a small bowl combine brown sugar, salt, onion powder, garlic powder, dry mustard, paprika and pepper. Rub the mixture all over the brisket, both sides. Put brisket in baking dish, fat side up and cover with plastic wrap and refrigerate overnight.

In the morning, take brisket from refrigerator. Preheat oven to 300 degrees. In a small bowl combine Heinz 57 Steak Sauce, liquid smoke and Worcestershire sauce. Pour over brisket.

Cover baking dish with aluminum foil. Bake in 300 degree oven for 7 to 8 hours. Allow to sit for 15 minutes on counter before slicing. Slice against the grain.

Note: I roasted mine in an electric roaster that I plugged in down the basement so the house wouldn't heat up.

Printed from [Bless Us O Lord](#). Please give credit if publishing.