

"Aberdeen Angus" Brisket

...anchor dish on many a Caledonian buffet

By Bill and Joan Bonds

ingredients:

- 6 lb. (trimmed) beef brisket
- 1 tbsp Liquid Smoke flavoring
- 3 tbsp garlic powder
- 3 tbsp onion powder
- 2 tbsp seasoned salt
- 3 tbsp celery salt
- 1 tbsp sage
- up to 3 tbsp water
- 2 tbsp white pepper
- 1/3 cup Worcestershire sauce
- 1 (18 oz.) bottle of barbecue sauce (prefer Sweet Baby Ray's)

directions:

- Prepare rub by mixing liquid smoke flavoring garlic powder, seasoned salt, celery salt, sage, and water; spread over brisket. Marinate overnight.
- The next morning, sprinkle brisket with pepper and Worcestershire sauce.
- Bake (fat side up) covered for 5 hours at 250 F, then 2 hours at 220 F. (If brisket is at room temperature, less time may be needed.)
- Remove from oven; drain fats and juices. Cover with barbecue sauce and bake 1 hour more at 220 F.
- Let the brisket set a bit and slice very thin.
- Serve with extra barbecue sauce.

