

Uncle Bob's Country Brisket (oven method)

Ingredients

1 Brisket
Uncle Bob's Country Seasoned Salt
Smoker/Oven
Foil

Directions

1. Rub in a generous portions of UNCLE BOB'S COUNTRY SEASONED SALT on all sides of the brisket (approximately 4 oz. for a ten pound brisket).
2. For a "smoky" flavor, "cold" smoke the brisket for one to two hours. This is an indirect heat method and is not intended to cook; merely flavor. If you do not have a smoker, try using a liquid smoke such as Colgin.
3. Wrap in foil and place in the refrigerator overnight.
4. Leaving the brisket in the foil, place in a roaster pan FAT side UP and put in the oven. The brisket cooks the entire time with the FAT side UP!!!
5. Cook in the oven at 250° based on the cooking times listed below.
6. Between the time you put it in the oven to when you pull it out - - LEAVE IT ALONE!!!

Suggestions:

- Do not trim off the fat!! Buy the cheapest, fattest brisket you can find.
- Cooking time— up to eight pounds – minimum 8 hours
 - over eight pounds, cook one hour per pound
 - over twelve pounds, cook one hour per pound + one hour