

Brisket (5-6 lbs)

- Rub meat w/ tenderizer
- Marinade 8-10 hrs in:
 - $\frac{1}{2}$ bottle liquid smoke
 - 3-4 T Worcestershire
 - celery salt
- Keep covered but turn often
refrigerated and
- Cook in roasting pan,
tightly covered w/ foil -- at
250° for 6 hrs
- Let cool, slice, and put
meat back in juice
- Reheat sliced meat in
juice when ready to serve.
- Pour off some juice, let
it separate, pour off fat, and
serve as au jus for
french dip sandwiches, etc.