

## ***Company Brisket (beef cut: Brisket)***

***From the Kitchen of Molly Bieshaar***

### **Ingredients**

5-6 lb brisket

garlic salt

lemon pepper

chili powder

salt

pepper

½ cup Worcestershire sauce



### **Directions**

Liberally dredge brisket with all seasonings

Place in roasting pan and add Worcestershire sauce (at least ½ cup).

Add water to top of meat.

Cover and roast for 4-5 hours at 300°.

Cool and chill overnight in pan.

Remove fat, but save juice; trim all fat and slice into thin pieces.

Layer in serving dish, our juice over and marinate (can be kept in refrigerator at least 3 days).

Heat in oven or microwave just before serving.