

Lazy Texas Brisket (beef cut: Brisket or London Broil)

from the kitchen of Pam Peterson

Ingredients

- 1 4-lb beef Brisket or London Broil
- 1 large clove garlic, minced
- 1 Tbsp chili powder
- 1 tsp paprika
- 1 tsp salt
- ½ tsp ground cumin
- ½ tsp sugar
- ½ tsp oregano
- ¼ tsp ground black pepper



Directions

Trim brisket leaving only small amount of fat.

Rub garlic into both sides of meat.

Mix remaining seasonings in bowl.

Set brisket on large piece of heavy-duty foil.

Rub seasonings into both sides of meat.

Tightly wrap brisket in foil.

Set in shallow roasting pan, fattest side up.

Let stand at room temperature 10 minutes.

Place on center rack of oven at 450° for 10 min.

Reduce heat to 225°.

Bake 8 hours.

Let rest 30 minutes.

Slice and serve with French bread.