



[Beef Brisket Recipe](#)

Recipe found on [AnnsEntitledLife.com](#)

Prep Time: 15 minutes

Cook Time: 6 Hours

Total Time: 18 hours

Ingredients:

- 4 TBSP Soy Sauce
- 2 tsp Garlic Powder
- 4 tsp Celery Seeds
- 2 tsp Ground Pepper
- 4 tsp Worcestershire Sauce
- 2 TBSP Lemon Juice
- 2 tsp Onion Powder
- 1 tsp Salt
- 4 TBSP Liquid Smoke
- 10lb Beef Brisket

Directions:

- Line a Jelly Roll pan (10"x15") with aluminum foil with enough overlap to close in a pouch over the brisket. Set aside.
- In a medium sized bowl mix together soy sauce, garlic powder, celery seeds, ground pepper, Worcestershire sauce, lemon juice, onion powder, salt and liquid smoke.
- Spread the marinade on one side of the brisket, flip the brisket over and swab the second side with the marinade. Make certain to swab the ends of the beef brisket.
- Place beef brisket on aluminum foil in jelly roll pan. Fold the ends of the aluminum foil until the brisket is completely sealed. (Like a foil pouch.)
- Place the package in the refrigerator to marinate overnight (12+ hours).
- Remove from refrigerator and cook the beef brisket still enclosed in the foil pouch at 275° for 6 hours. (You could cook it a tad quicker at 300° for 5 hours)

- Remove from oven. You can slice hot, or allow to cool and place in refrigerator for next day slicing and serving. This is a great beef brisket to make the day before a function as it reheats wonderfully.
- At this point you can choose to eat the brisket with, or without, BBQ Sauce.
- Note: the beef brisket leftover freeze beautifully.

- Makes 40 Servings Beef Brisket