



BEEF BRISKET

Not technically barbeque, this brisket is easy to prepare and still tastes amazing . . .

Makes 8 - 10 servings

	Aluminum Foil, heavy duty, extra wide	Place a layer of heavy duty aluminum foil on a sheet pan or cookie sheet.
1	Beef Brisket, 6-8 lbs	Place the brisket on the cookie sheet and pat it dry with paper towels.
3 tbsp	Till's Rub	Liberally rub the brisket on both sides with Till's Rub of your choice. Cover with aluminum foil and crimp the edges to form a sealed pouch. Set aside at room temperature for 2 - 4 hours or overnight in the fridge.
220°F	Oven	Preheat with the rack in the center of the oven. Place brisket on the rack and cook for 5 hours or until internal temperature reads 185°F. Remove from oven, open pouch and set brisket aside. Cover with aluminum foil and let rest for 30 minutes. Reserve ½ cup of juice from the pouch.
1 tbsp	Till's Rub	Sprinkle the brisket with the rub. Place on grill over high heat until a nice crust has formed. Be careful not to burn the meat. In a small saucepan heat 2 cups of your favorite BBQ sauce. Stir in the reserved juice. Slice and serve with the BBQ sauce.