

Barbeque Beef Brisket

4 pound beef brisket, most of the fat removed, rinsed and dried

4 tablespoons of dry onion soup mixture

BBQ sauce

Preheat oven to 350

1. Lightly spray an oven bag (up to 8 pound size) with flour spray
2. Place brisket into bag
3. Sprinkle onion soup mixture over top
4. Seal bag with twisty
5. Using scissors, snip 6 holes on the top of the bag, 1/4" wide
6. Place brisket bag on top of large sheets of foil and begin tightly sealing as if you were enclosing a gift package. Repeat process one more time
7. Line a pan that just fits the size of the brisket with foil such that the foil extends well over the edges
8. Place brisket bag into the foil lined pan and fill almost to the top with water to prevent crusty top
9. Using the foil edges, continue to wrap the filled pan with tight foil
10. Cook brisket for 3 1/2 to 4 hours, checking after 3 hours by inserting a meat fork directly through the foil into the meat
11. Cool slightly
12. Grab the top of the sealed bag with a hot pad, place bag over a large bowl, and with a meat fork, prick a hole in the corner of the bag that is directly over the bowl. Allow liquid gravy to fall into the bowl
12. Unwrap the meat from the cooking bag and place on cookie sheet to cool
13. Remove any excess fat and slice meat against the grain
14. Strain brisket gravy and pour over the top of the brisket or combine gravy with BBQ sauce