



American Royal Blue Ribbon BBQ Brisket

5 lb. Certified Hereford Beef Trimmed
Brisket
1/2 cup Brown Sugar
1 tsp. Chili Powder
1/2 cup Ketchup
Salt & Pepper to taste
2 Onions quartered
4 Cloves Fresh Garlic
1 12 Oz Bottle Root Beer

Mix brown sugar, chili powder, Ketchup and salt and pepper in a mixing bowl. Pat dry brisket and rub mixture on top of brisket. Place in baking pan. Add fresh garlic and quartered onions. Pour root beer on top and baste.

Preheat oven 350 degrees. Roast brisket uncovered 1 hour. Lower the oven heat to 325 degrees. Continue cooking for 4 hours depending on size, basting frequently. Internal temperature should reach 185 degrees. Remove from oven, cool 10-15 minutes and slice. Serve with your favorite BBQ sauce.

Chef Jasper Mirabile Jr. and Hen House Markets

