



PULLED BRISKET RECIPE

Serves 8

1 cup beef broth
3 cups ketchup
½ cup cider vinegar
¼ cup Worcestershire sauce
¼ cup brown sugar
1 tsp liquid smoke
1 cup chopped onion
2 tbsp spicy brown mustard
1 tbsp dark molasses
4 pounds beef brisket

Cooking Instructions

Combine all ingredients except brisket in 2 quart saucepan.

Bring mixture to simmer, lower heat and cook uncovered for 30 minutes. Set aside.

When sauce is cool, pour over brisket and cover and refrigerate for 2 days, turning beef once a day.

Preheat oven to 375°.

Remove meat from marinade and wipe off all excess. Reserve marinade.

Place meat in casserole or roasting pan, cover *tightly* with foil and cook for 2 ½ hours. Turn meat after 1 ½ hours and watch that it doesn't burn.

Remove meat from pan and allow to cool. Trim off excess fat and any burnt parts and then shred the meat, either with hands or 2 forks.

When ready to serve, combine with marinade. Can heat up in sauce pan or put all in microwave for a few minutes.

Can serve with mini buns.