

Dinah's Kitchen

Brisket Options

Bar B Que Brisket

Season Brisket with salt, pepper, paprika and flour.

Place in roasting pan and cook under broiler until lightly browned on both sides.

Pour 2 bottles of favorite Bar B Que sauce over meat. Cover and bake 325* about 3 hours. Take out of oven, leave covered, cool to room temperature, then refrigerate overnight. Next day, remove grease, slice, place in pan with juices and reheat 325* for 30-40 minutes.

Sweet Option: - from Belle Filler

Prepare Brisket as above substituting the following for the sauce:

1 large can peaches—pureed

1/2 cup Catsup

1/2 cup Bar B Que sauce

1/4 cup Soy Sauce