



## COCA COLA BEEF BRISKET

2 cans Classic Coke  
2 beef bouillon cubes dissolved in 4 oz. water  
4 cloves garlic minced  
1 Tbs. Worcestershire sauce  
2 Tbs. lime or lemon juice  
12 oz. barbecue sauce, your favorite  
Lawry's seasoned salt  
Fresh ground pepper

1 10-12 lb. brisket

Combine all ingredients. Marinade brisket for 2 days. Early in the morning of the day you are going to cook, remove brisket from marinade and let sit at room temperature while you get fire ready. Pour remaining marinade into sauce pan and boil for at least 10 minutes, cool and put in sealable bottle.

Place brisket in smoker, fat side up, and cook for about 12-14 hours at 275°-325° degrees. I usually start about 7:00 or 8:00 in the morning and take the meat off the smoker about 10:00 or 11:00 that night. Baste during cooking with marinade (remember it has to be boiled first).

Remove brisket from smoker and wrap in heavy duty foil. Wrap it a second time. Place brisket in foil in smoker, or in the oven and let cook overnight at 150°-160° degrees. About 1:00 or 2:00 the next afternoon, you got the best tasting, juiciest and most tender brisket you have ever had.

Serves 10-12

