

# Jims Barbecue Brisket

*Jim D'Wolf*

*The Church of St. Michael and St. George - St. Louis, MO - 1985*

*5 pounds brisket  
3 to 4 ounce liquid smoke  
celery salt  
onion salt  
garlic salt  
black pepper  
Worcestershire sauce  
barbecue sauce*

Sprinkle the brisket with liquid smoke. Then sprinkle generously with the celery salt, onion salt and garlic salt.

Marinate overnight in the refrigerator in a tightly sealed glass or plastic container.

Sprinkle the black pepper and Worcestershire sauce over the brisket.

Bake, tightly covered with foil, for four to five hours at 275 degrees.

In the last hour, pour your favorite barbecue sauce over the brisket.

Remove from the oven. Cool for one-half hour.

Serve with the natural juices.

---

Per Serving (excluding unknown items): 7082 Calories; 602g Fat (77.9% calories from fat); 384g Protein; 0g Carbohydrate; 0g Dietary Fiber; 1362mg Cholesterol; 1453mg Sodium. Exchanges: 54 1/2 Lean Meat; 84 Fat.