

Hickory Smoked Brisket (Slow Cooker)

Anita Bleck - Hudson's Flint

1993 United Way Cookbook Committee - Dayton's, Marshall Field and Hudson's Stores

Servings: 24

5 to 6 pound beef brisket

1/4 to 1/2 bottle Liquid

Smoke flavoring

1/2 teaspoon celery salt

1/2 teaspoon onion salt

1/2 teaspoon garlic salt

Place the brisket on a large piece of aluminum foil. Sprinkle generously with Liquid Smoke.

Sprinkle with the seasonings. Seal the foil securely.

Place the foil package in a slow cooker.

Cook, covered on LOW heat for eight and one-half hours.

Serve with pan juices over each slice.

(You can also cool the meat, shred with two forks and re-heat with 1-1/2 cups of barbecue sauce.)

Per Serving (excluding unknown items): 148 Calories; 13g Fat (77.8% calories from fat); 8g Protein; trace Carbohydrate; Dietary Fiber; 35mg Cholesterol; 143mg Sodium. Exchanges: Lean Meat; 0 Vegetable; 2 Fat; Other Carbohydrates.