

serves 10

Georgia Shaw

Brisket of Beef

4 lb. brisket - brown
2 small onions minced
1 cup ketchup
3 Tbsp liquid smoke
2 Tbsp worcestershire sauce
2 Tbsp fresh lemon juice
1 tsp salt
1 tsp paprika
dash chili powder

In 9 x 13 pan, place aluminum foil. Place browned brisket on foil, pour on sauce and cover with foil.

Bake at 200° for 16 hours.
Last half hour, bake at 375° uncovered