

CANE
RIVER

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CANE RIVER
CUISINE

1 (3 to 5-pound) boneless brisket
Celery salt
Garlic salt
2 ounces liquid smoke
1 (13-ounce) bottle Woody's
Cooking Sauce

Note: You can substitute your
favorite BBQ sauce in place of
Woody's which can be hard to
find.

SMOKED BEEF BRISKET

Sprinkle brisket roast generously with celery salt and garlic salt. Rub well with liquid smoke. Seal in foil and refrigerate overnight. The next day, without opening, bake at 275 degrees for 4 hours. Open foil and swab generously with Woody's Cooking Sauce. Seal again and bake another hour at 275 degrees. Slice on the bias and serve with juice. May be chilled, then sliced and reheated. This is always moist and tender and gets rave reviews.

Mrs. O. E. Williams, Jr.

