

Ashley Lunn's Brisket

Ingredients

- 6 pound beef brisket
- 2 tablespoons kosher salt
- 2 tablespoons black pepper
- 2 tablespoons brown sugar
- 1 tablespoon garlic powder
- 1 tablespoon onion powder
- 1 tablespoon chili powder
- 1 tablespoon paprika

Instructions

1. The night before cooking, combine all the dry ingredients in a small bowl.
2. Rub a small amount of water over the brisket, followed by the spices. Make sure to cover all sides of the brisket.
3. Wrap the brisket in foil and refrigerate overnight.
4. Remove the brisket from the refrigerator and let it sit until room temperature.
5. Preheat oven to 275 degrees.
6. With the brisket's fat side up, place in a pan big enough so that the brisket does not touch the sides. Cover with foil
7. Cook for an hour and 15 minutes per pound of brisket. You'll want to baste the brisket with pan juices every hour. Brisket should reach 200 degrees.
8. Remove pan from the oven, carefully remove the brisket and wrap in plastic wrap, followed by a large dish towel (to preserve the heat).
9. Place wrapped brisket in the microwave for one hour to soak in juices and rest.
10. Unwrap brisket and cut diagonally against the grain.