

Brisket

Unit: 8 Qt or 12 Qt Roaster

1 - 6-7 Lb brisket

1 - 16 oz bottle of Claude's brisket marinade sauce

Place the marinade sauce into the bottom of the cold roaster. Place the brisket over the marinade with the fat side up. Seal the lid and marinate the brisket in the refrigerator for 24 hours.

The next day, turn the covered roaster on medium-low heat (3-4) Keep the lid hot without having the valve activate excessively and cook for 5.5 hours.

** The 12 Qt will cook a larger brisket.



HEALTH QUEST