

# Texas BBQ (Kim Doyle)

1 large beef brisket (4-7lbs)

1 C double strength coffee

1 bottle *Lawry's Mesquite Marinade*

*Liquid Smoke*

Preheat oven to 200°

Place brisket in large shallow roasting pan fat side up.

Pour coffee and marinade (only part of bottle) and some *Liquid Smoke* over the brisket and cover tightly with foil.

Cook for 24 hrs.

Check occasionally to make sure there is liquid in the pan and is covered.

If it should evaporate, add 1 cup hot water, continue cooking, covered.

After 24 hours, drain any liquid from pan.

Remove brisket and trim fat off.

Return meat to pan. It should fall apart by now.

Sauce: Your favorite BBQ, (*KC Masterpiece*) or this recipe:

2 cups catsup

10 ounces cola

2 tablespoons liquid smoke

2 teaspoons prepared mustard

1/4 cup worcestershire sauce

3 tablespoons brown sugar

2 teaspoons *Knorr Swiss Aromat* seasoning

1/4 teaspoons *Tabasco*

Combine ingredients or use your favorite sauce and pour over meat. Bake for 1 hr. uncovered. Check occasionally to be sure sauce does not evaporate. (I kept mine covered with lid to roaster not foil as I had done in the cooking stage).

PS. for the 4th of July, I got 3 pieces of brisket - 17 pounds in all. I was advised you need 1/2 pound person.