

# OVEN BBQ BRISKET FLAT

Recipe contributed by @WyleGourmet

I can't think of a more beautiful way to make your house smell absolutely delicious than to make a BBQ brisket in your home oven. So easy and beautiful. So good and versatile.



## INGREDIENTS:

- One Felton Angus Beef Brisket Flat

### *Rub Ingredients*

- 2 Tbsp kosher salt
- 2 Tbsp garlic salt
- 2 Tbsp instant coffee
- 1 ½ Tbsp smokey paprika
- 1 ½ Tbsp brown sugar
- 2 tsp white pepper
- 1 ½ tsp dry mustard
- 1 tsp black pepper
- 1 tsp granulated onion
- 1 tsp granulated garlic
- 1 tsp ancho chili powder
- ½ tsp cumin
- ¼ tsp cayenne pepper

### *BBQ Glaze Ingredients*

- ½ finely chopped onion
- 1 small 8oz size can of Dr. Pepper
- 1 cup of your favorite BBQ sauce (I used the remains of 3 different kinds, anything will work out fine)
- 2 Tbsp butter
- 1 Tbsp minced garlic
- 2 Tbsp brown sugar

## DIRECTIONS:

1. You can trim some of the fat off of your brisket or leave it for added flavor. Some BBQ masters will leave the fat because it adds to the flavor and texture of your BBQ'd brisket. This is up to you. I trim one side and leave the top side up and fatty.
2. Mix your spices together thoroughly and rub your entire Brisket. Wrap in aluminum foil so the brisket is wrapped up good and tight all the way around all directions. This may take a couple of wraps. Place it directly on a rack in the middle of the oven with a sheet pan on the rack below it to catch any juices that might leak out. Bake at 275F for 5 hours. Remove from the oven and let it rest in the foil on another sheet pan for one more hour. Remove from the foil and position the brisket on this sheet pan fat side up and brush on your glaze heavily on both sides.
3. Turn your broiler on high and set the sheet pan on the rack 4-6 inches from the heat. After 5 minutes brush on more glaze. Remove from oven after 5 more minutes and add additional BBQ glaze if desired.
4. Reserve left over BBQ glaze for dipping or for a pulled brisket on a bun. Or slice against the grain and serve with some traditional sides like beans and corn on the cob.

### *Directions for glaze:*

1. Melt the butter in a sauce pan and add the chopped onion and garlic and saute until translucent. Add the rest of the ingredients, bring to a slow boil and turn down to a low simmer for about 15 minutes. Brush onto the brisket while still hot.



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