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## **Nancy's Beef Brisket**

6-8 tsp. Mike's Gourmet Herb Meat Rub & Marinade

½ cup liquid smoke

1 (4-5 pound) large beef brisket

Large roasting pan with lid that will hold brisket.

Select a lean brisket, remove excess fat. Wash and pat dry.

Coat brisket with virgin olive oil. Sprinkle Mike's Mix generously over brisket and press in with hands. Turn brisket over and repeat coating with Mike's Mix.

Pour about ½ cup liquid smoke over meat.

Cover and bake at 200°F for 15 hours.

Remove from pan and let stand a few minutes on cutting board.

Slice diagonally with sharp knife.

Eat with a fork and enjoy!

**Thanks to Nancy Renfro**

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