

Brisket in the oven Randy's Law Seasoning Recipe

1-Brisket raw packer style 9 to 15 pounds

2 – Randy's Law All-purpose seasoning ½ of a 11.5oz. bottle

3 -full size hotel pan or any pan with at least 2-inch sides that it will fit in

4 – conventional oven

Place the rub on the brisket thick and completely covered and use more seasoning if needed.

Let the meat set at room temperature for 1 hour, place in the oven at 325degrees for 6 hours check for tenderness at 5 hours. When it reaches proper tenderness remove and let stand for 30 minutes slice and serve.

The proper temperature of the inside of the meat should be about 210 degrees when its done but the best way to make sure it is done is to poke with a metal skewer. Almost zero resistance is when it's done

Enjoy, Randy