

# Uncle Frank's Brisket

Revised 11-18-25

Gabby Love, great granddaughter\*

\*Relation to Andy and/or Flora Lehr

[Uncle Frank is Gabby's Grand Uncle Frank Eaton]

## Ingredients

Brisket	1
Garlic or garlic salt	lot of cloves
Onion salt	lots
Chili powder	lots
Whats-this-here-sauce [Worcestershire]	to taste
Liquid smoke	to taste

## Directions

1. Place brisket fat-side down in a deep pan  
You will need a deep pan because of the fat droppings, ya know!!!!!!!!!!!!!!
2. Rub lots of garlic cloves or garlic salt on the brisket
3. Rub lots of onion salt on the brisket
4. Sprinkle lots of chili powder on the brisket
5. Pour Whats-this-here-sauce [Worcestershire] on brisket
6. Pour liquid smoke on brisket
7. Turn brisket fat-side up
8. Cover and set in stove overnight, yes! This really tenderizes the meat and ALL the fancy eateries-if this freaks you out, put n the frig
9. Next day cook SLOWLY 250 FOR 8-10 HOURS