

# Aunt Susie's BBQ Brisket Poor Boys

Servings : 6

Amount	Measure	Ingredient - Preparation Method
5	pounds	first cut beef brisket
1/2	cup	Aunt Susie's BBQ Rub
3	cups	Aunt Susie's BBQ Mop
		hamburger buns

The day before serving, rub both sides of the brisket with Rub. Wrap tightly in plastic, and refrigerate overnight.

About 4 hours before serving, preheat oven to 250 degrees.

Place brisket in a large oven proof pan, and pour the Mop over the meat. Cover with foil and cook for 2-2.5 hours, or until tender. Remove from the oven and cool slightly. Place on a cutting board and slice about 1/4" thick. Re-form the sliced brisket back into the pan. Spoon the pan's sauce over the top. Cover and cook 1 hour longer, basting occasionally with the sauce. Serve the sliced brisket in its sauce on buns.

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## Aunt Susie's BBQ Rub

Amount	Measure	Ingredient - Preparation Method
3	tablespoons	dark brown sugar
2	tablespoons	paprika
2	teaspoons	dry mustard
2	teaspoons	onion powder
2	teaspoons	garlic powder
1	teaspoon	oregano
1	teaspoon	basil
1	teaspoon	ground bay leaf
1	teaspoon	salt
3/4	teaspoon	thyme
3/4	teaspoon	ground coriander
3/4	teaspoon	ground cumin
3/4	teaspoon	white pepper
3/4	teaspoon	freshly ground black pepper

Combine all ingredients in small bowl.