

# Smoked Brisket

Servings : 4

Amount	Measure	Ingredient - Preparation Method
2	slices	bacon - chopped
2	pounds	brisket
2	large	onions - sliced
2	cloves	garlic - minced
10	ounces	can of diced green chiles and tomato (Rotel)
1	cup	dry red wine
2	tablespoons	fresh lemon juice
1	tablespoon	worcestershire sauce
2		bay leaf
1	teaspoon	dried thyme
3/4	teaspoon	salt
1/4	teaspoon	pepper

Cook bacon in a large ovenproof Dutch oven over medium heat 2 minutes, stirring often. Remove bacon, reserving drippings in pan. Add brisket, and cook 5 minutes on each side. Transfer brisket to a platter.

Add onion to Dutch oven; cook 5 minutes, stirring often. Add garlic; cook 1 minute. Add bacon, tomatoes and green chiles, and remaining 7 ingredients.

Return brisket to Dutch oven; bring to a boil. Remove from heat. Bake, uncovered, at 350 for 3 hours. Discard bay leaves before serving. To serve, slice brisket diagonally across the grain into thin slices.