



Award Winning Dinner with Busters!



Winter Brisket

A 3-4 pound beef brisket
 1 T liquid smoke
 1 C apple juice
 Busters Championship Seasoning
 Busters Blueberry BBQ Sauce
 (Original or Habanero)

1. Sprinkle brisket with liquid smoke and seasoning.
2. Wrap well in large piece of aluminum foil. Refrigerate overnight if desired.
3. Place brisket in slow cooker, add apple juice; cover and cook on low 9 to 12 hours (high 5 to 6 hours).
4. Serve brisket with juices and Busters Blueberry BBQ Sauce (Original or Habanero.) Serves 4



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