

Winter Brisket

3 to 4 Pounds of Beef Brisket

1/4 cup Liquid Smoke

Busters Championship Seasoning

Busters 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; cover and cook on low 9 to 12 hours. (On High for 5 to 6 hours)

4. Serve brisket with juices and BBQ Sauce.

Serves 4

