

Slow-Roasted Beef Brisket

Serves **10 to 12**

Prep Time: 10 minutes,

Plus 2 hours resting time

Cook Time: 8 hours

Make Ahead:

The brisket is at its best sliced and eaten after being cooked and rested. Any leftovers can be reheated by wrapping the brisket tightly in foil and placed in a 225°F oven until warm. Alternatively, cooled leftover brisket can be chopped or sliced and reheated in barbecue sauce over low heat for sandwiches.

Ingredients

1/4 cup kosher salt

1/4 cup freshly ground black pepper

1 whole brisket (12- to 14-lb),

fat trimmed to 1/4-inch to

1/3-inch thickness



Method

1. In small bowl, mix salt and pepper. Place brisket on a cooling rack set in a large baking sheet and sprinkle salt and pepper mixture all over brisket, patting to adhere. Set brisket aside at room temperature for 1 hour.
2. Preheat oven to 250°F. Roast brisket for 8 hours, or until it has a sufficiently dark crust and internal temperature in center of brisket is 203°F (brisket should barely yield to thermometer probe when it is inserted). Rest brisket at room temperature for 1 hour.
3. Transfer brisket to cutting board. Using a carving knife, cut brisket against grain into 1/4-inch to 1/3-inch-thick slices. Serve immediately.