

# Texas Style Barbecue Brisket

WITH EVOO FROM SPAIN

Experience the King of Texas BBQ smoked brisket. This traditional dish has come a long way since its beginnings as an economical cut of meat. Today, it's enjoyed by millions worldwide and has become a staple in Texan cuisine. The key to a juicy, flavorful brisket is in the marinade.

## Ingredients

- 3 lbs of brisket.
- **1 tsp of extra virgin olive oil from Spain.**
- 1 onion.
- ½ bottle of red wine.
- 2 cups of beef broth.
- ½ tsp horseradish.
- 3 garlic cloves.
- ½ tsp mustard.
- 4 carrots.
- 1 tsp onion powder.
- 1 bay leaf.
- 3 tsp salt.
- 2 tsp black pepper.

## Step by step

1. Combine all ingredients in a large bowl.
2. Marinate the brisket in the mixture for a day.
3. Cook the brisket in a pan for 40 minutes, flip halfway through.
4. Braise brisket and marinade at 250 for 3 hours.
5. Remove from oven and slice and enjoy.

