

## CROCKPOT SMOKED BEEF OR BRISKET

### Ingredients:

- 2 -4 lbs beef roast, or 2 -4 lbs beef brisket
- 2 tablespoons liquid smoke
- 2 tablespoons fresh coarse ground black pepper
- 2 tablespoons kosher salt
- 2 minced fresh garlic cloves

### Directions:

Trim beef of any large extra fat. A little is good for flavor.

Place the roast in the middle of a large piece of aluminum foil.

Rub beef all over with all of the spices.

Sprinkle liquid smoke over beef and wrap tightly in foil. Make sure it's completely wrapped.

**DO NOT ADD ANY LIQUID TO THE CROCKPOT!**

Place in crock pot and cook on low setting for 8-10 hrs (10 for a larger cut of beef).

Unwrap beef and serve with the "smoker" juices in the crock pot or with your favorite barbecue sauce.