

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.