

## Easy Brisket Recipe

<b>Required:</b>	
<b>Ingredients:</b>	3 lb beef brisket Seasoned tenderizer 2 Tbsp flour Salt Pepper
<b>Notes:</b>	main course
<b>Instructions:</b>	Before going camping, coat brisket well with tenderizer. Wrap with heavy duty aluminum foil. Wrap with another layer. Keep it in the refrigerator until you pack up to leave - this gives the tenderizer time to soak in. Place in preheated 250 degree dutch oven and cover. Cook on low heat for 6 hours or more for full flavor and juiciness. You can cook faster on a higher heat, but it is not nearly as good. Remove meat from foil. Use the meat juice, flour, salt, and pepper to make a gravy and pour it over served meat.