



Joe's Southwest Brisket

Serves 4-6

2 1/2 lbs. beef brisket

1/2 cup orange juice

1/4 cup steak sauce

3 Tbl brown sugar

2 Tbl ancho chili powder (or
other chili powder)

1-2 Tbl Cajun seasoning

2 Tbl red wine vinegar

1 Tbl olive oil

1 tsp ground cumin

In bowl, mix together all ingredients except brisket. Place brisket in slow cooker (cut into large chunks if necessary) and pour sauce over it. Place lid on slow cooker and cook on low setting for 8 hours or until beef is tender. Remove brisket to cutting board and slice thinly across grain. Serve with sauce. **Optional Stovetop Instructions:** Place brisket and sauce in Dutch oven or heavy skillet with lid. Bring to a boil. Reduce heat, cover and simmer on low heat for about 2 hours or until beef is tender.