Texas Oven-Roasted Brisket

350 degrees

2T chili powder

2T salt

1T garlic powder

1T pepper

1T sugar

2t dry mustard

1 bay leaf, crushed

4lbs brisket

1 ½ c beef stock

Combine all dry ingredients to create rub. Rub on both sides of brisket covering well. Place in roasting pan, bake for 1hr (fat side up). Remove from oven; add beef stock and enough water to cover bottom ½” of pan. Cover with foil and return to oven. Reduce temp to 300 degrees. Bake 3hrs or until fork tender.