***Open Faced Brisket Sandwich with Mushroom Gravy***

**Equipment: One large Crock Pot**

**One baking sheet large enough to hold brisket for overnight marinade.**

**Ingredients:**

**One- 3-to-5-pound Flat Cut with Fat Cap. (This particular cut is rectangular. There is a different cut if desired.)**

**One- Loaf of Thick Cut Texas Toast or equivalent.**

**2 packs of McCormick’s brown Gravy or Au Jus Mix. (you can use these to make the gravy or use the drippings and add a Rue)**

**Two can of Mushrooms drained or you can use fresh mushrooms.**

**Two Cups of Water**

**Dry rub for Brisket:**

**Garlic Powder**

**Lawry’s Seasoning Salt**

**Black Pepper**

**Celery Seed**

**Onion Powder**

**Paprika**

**Chili Powder**

**Dried Mustard**

**Oregano**

**Coriander**

**\*\*\* Please note any of these can be left out if not desired.**

**Pre Prep of Brisket:**

**Remove Brisket from wrapping and package. Rinse off with cool water to remove any excess substances. Pat dry with paper towel on both sides.**

**Season non fat side first then flip and season fat side.**

**Place on appropriate baking sheet cover with Saran wrap and tin foil.**

**Place in refrigerator over night at least 24 hours.**

**Crock Pot Cook and Prep:**

**Place brisket in Crock Pot Fat side up. Pour two cups of water in crock pot but do not pour over brisket. Set Crock Pot to Low.**

**Cook Time: Ten to twelve hours. (continue Monitoring Brisket after six hours)**

**Well done cooking Temperature: 165 degrees.**

**Cooking time can very depending on size of brisket.**

**Once brisket is done to desire. Remove and carve to thin slices. Remember to remove fat cap first prior to slicing.**

**Gravy Prep:**

**If using drippings you can add one pack of seasoning mix and or Rue to thicken. Add Mushrooms.**

**Keep Crock pot on warm.**

**Plate Prep:**

**Toast Texas Toast to a firm toasting. (2 slice)**

**Place carved brisket on toast and cover with mushroom gravy.**

**Serve with mashed potatoes or Vegetables. Or both.**

**Serve with fork and sharp knife and enjoy.**