

Brisket Syrah

- Brisket (about 5 lbs., trimmed)
- Pepper
- Lawry's seasoned salt
- Brown sugar (1/2 c.)
- Lemon juice (1/4 c.)
- Mustard (1/4 c.)
- Syrah (2 c.)

Pierce multiple holes in both sides of brisket using pointed fork. Apply pepper, Lawry's seasoned salt, and brown sugar liberally over meat. Massage lemon juice and mustard into meat. Pour wine into Ziploc large enough to hold brisket; add meat. Marinate 5 hours minimum in refrigerator. Grill over indirect heat, turning judiciously. (Wonderful recipe from a wine-loving Weber master who eyeballs ingredient quantities; the parenthesis are our suggestion. On gas grills, target 300 degrees and approximately 40-50 minutes per pound.)

Serve with Cooper-Garrod Syrah or F-104 Starfighter