**Roasted Brisket**

**Ingredients:**

2 whole briskets

1 cup ground cumin

½ cup ground coriander

1 cup garlic powder

1 cup salt

½ cup black pepper

¼ cup paprika

6 cups water

¼ cup kitchen bouquet

**INSTRUCTIONS**

**Day 1:**

1. Trim the fat from the outside of the briskets.
2. Mix all of the spices together in a bowl.
3. Rub down the briskets with the spice mixture.
4. Wrap them in a triple layer of plastic wrap and put in the cooler overnight.

**Day 2:**

1. Preheat the oven to 250º.
2. Put the briskets in separate roasting pans.
3. Mix the water and kitchen bouquet together. Pour half into each pan.
4. Cook at least 6 hours, or until the meat will shred easily.