Korean Brisket

Prep Time: 25 Minutes
Cooking Time: 840
Minutes
Serves 1

Ingredients:
14 lbs. Brisket , whole
Salt , as needed
Gochujang , as needed

Directions:
1. Trim brisket of excess fat down to ¼” thick.

2. Rub brisket with gochujang paste and salt until well coated.

3. Roast brisket at 235°F for 14 hours.

4. Chop brisket and hold hot for service.