



Smoked Brisket (Smoking – One Brisket)

The Prep...

- TRIM & CLEAN

The Rub...

- 1 TBS KOSHER SALT
- 2 TBS BROWN SUGAR
- 2 TBS CHILI POWDER
- 1 TSP CUMIN
- 1 TSP CAYENNE PEPPER
- 2 TBS RED PEPPER FLAKES
- 1 TSP ONION POWDER
- 1 TSP GARLIC POWDER
- 2 TBS SWEET/SMOKED/HUNGARIAN PAPRIKA
- 2 TBS COURSE BLACK PEPPER 16 MESH
- LET SIT IN FRIDGE OVER NIGHT

The Mop...

- 1 TSP KOSHER SALT
- 1 TBS BROWN SUGAR
- 1 TBS RED PEPPER FLAKES
- 1 TBS COURSE BLACK PEPPER 16 MESH
- 1 TBS GARLIQUE (GARLIC PASTE)
- 1 BEER BOTTLE (YOUR FAVORITE)
- 1 CUP APPLE CIDER VINEGAR

The Cook...

- COAT BRISKET WITH MUSTARD.
- COAT BRISKET WITH WORCESTERSHIRE SAUCE
- SPRINKLE THE RUB ON THE BRISKET.
- ADD WATER PANS TO LOWER RACK OF THE GRILL TO HELP WITH MOISTURE.
- SMOKE AT 275 UNTIL INTERNAL TEMP REACHES 165.
- APPLY MOP EVERY HOUR.
- AT 165 INTERNAL TEMP TAKE BRISKET OUT.
- WRAP BRISKET IN BUTCHER PAPER.
- PUT BACK IN THE SMOKER TILL TEMP REACHES 190.
- AT 190 TAKE OUT OF SMOKER LEAVING IT STILL WRAPPED IN PAPER AND COVER WITH TOWELS TO LET IT REST FOR LAST HOUR.
- UNWRAP, SLICE AND SERVE.

*AT 150 DEGREES THE BRISKET MAY STOP COOKING THIS IS CALLED “The Stall” JUST WAIT I OUT, LET THE TEMP OF THE SMOKER GO DOWN AND GRADUALLY BRING IT BACK UP TO TEMP.

*PLAN YOUR SMOKNG TIME TO BE ROUGHLY 30 MINUTES PER POUND.

FOR EXAMPLE, A 16-POUND BRISKET COOKED AT BETWEEN 250 AND 300 DEGREES WILL TAKE BETWEEN 8 AND 10 HOURS.

LOW AND SLOW, ENJOY YOUR TIME.

(Page 2 of 2)