

Texas-Style Smoked Brisket and Rub

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Source: BBQ at About.com

Smoker: 6 hours

Preparation Time: 1 hour

Servings: 12 Smoker Temp: 225 - 250°F



Description: This traditional Texas-style Beef Brisket recipe will produce a great piece of smoked meat. This basic recipe gives you all you need to know to smoke a brisket. Mesquite or hickory chips work great with this brisket in the smoker.

Rub - Ingredients

5 T Smokey Paprika
3 T Sea Salt
2 T Garlic Powder
2 T Onion Powder
1 T Black Pepper, fresh ground
1 T Parsley, dried
1/8 t Cayenne Pepper, or to taste
2 t Cumin, ground
1 t Coriander, ground
1 t Oregano
1/4 t Chili Powder, or to taste

Brisket - Ingredients

1 8 - 10 lbs Brisket, untrimmed
1/2 c Dry Rub

Moderate - 4

Categories: Main Dish - Grilling

Directions - Rub

Mix all the ingredients together and apply a thorough coating to meat. May be stored for several months in an air tight container in a cool, dark place.

Directions - Brisket

Preheat smoker and add wood chips (follow your instruction manual).

Rinse and dry the brisket. Apply Texas style brisket rub.

Place brisket in smoker for 8-10 hours. Keep the smoker temperature at about 225 to 250°F .

To increase tenderness, take the brisket out of the smoker once it reaches 170 degrees F., wrap in aluminum foil and place back in the smoker or in an oven at 180-200°F for the last two hours or until the internal temperature reaches 190°F .

Typically after 8-10 hours a piece of meat will have absorbed as much smoke as it can and additional smoking may impart a bitter flavor.

Start to Finish Time: 9 hours