

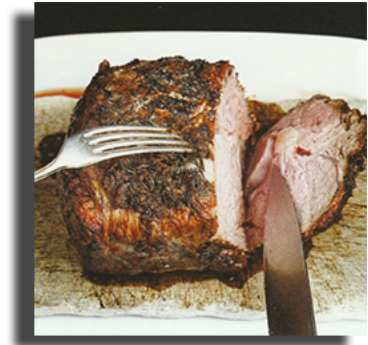
TEXAS

Texas Brisket

Prep time 15 min, Cook: 13 ½ hours, serves 6-8

INGREDIENTS:

- Wood Chips
- ¼ cup paprika
- ¼ cup white sugar
- ¼ cup ground cumin
- ¼ cup cayenne pepper
- ¼ cup brown sugar
- ¼ cup chili powder
- ¼ cup garlic powder
- ¼ cup onion powder
- ¼ cup kosher salt
- ¼ cup freshly cracked black pepper
- 10 pounds beef brisket, or more to taste



DIRECTIONS:

1. Soak wood chips in bowl of water, 8 hours to overnight.
2. Mix all spices together in a bowl. Rub the spice mixture over the entire brisket; refrigerate for 14 hours.
3. Preheat smoker to between 220 degrees F (104 degrees C) and 230 degrees F (110 degrees C). Drain wood chips and place in the smoker.
4. Smoke brisket in the preheated smoker until it has an internal temperature of 165 degrees F (85 degrees C), about 12 ½ hours. Wrap brisket tightly in butcher paper or heavy-duty aluminium foil and return to smoker.
5. Continue smoking brisket until an internal temperature of 185 degrees F (85 degrees C) is reached, about 1 hour more. Allow to rest 20 minutes before slicing. Slice brisket across the grain and then, if desired, but the slices in half.
6. Recipe courtesy of Meredith Corporation magazines (e.g., allrecipes.com, eatingwell.com, bhg.com, marthastewartliving.com) unless otherwise noted.

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