



## Southern TexasStyle Beef Barbacoa

Oscar · 29/09/2024



### Prep Time

3 hrs 15 mins

### Difficult

Medium

### Servings

12

### Description

This tender smoked barbacoa beef tastes great on burritos and tacos My family of 8 goes nuts over it and 5 pounds of this meat isnt enough to satisfy them It takes a long time to prepare but the wait is worth the effort

### Ingredients

— - 1 ½ teaspoons ground black pepper - 1 tablespoon dried oregano - 1 ½ teaspoons cayenne pepper - 1 ½ teaspoons chili powder - 1 ½ teaspoons garlic powder - 1 teaspoon ground cumin - 1 teaspoon salt - 1 teaspoon seasoned salt - 1 (3 pound) boneless beef chuck roast

### Instructions

1. Prepare a smoker with dampened hickory wood charcoal. The heat inside your grill or smoker should be around 180 to 200 degrees F (80 to 95 degrees C). Combine black pepper
2. oregano
3. cayenne pepper
4. chili powder
5. garlic powder
6. cumin
7. salt
8. and seasoned salt in a small bowl until thoroughly mixed. Place chuck roast in a mixing bowl
9. and rub all over with the spice mixture. Place meat into smoker
10. and smoke for 1 1/2 hours
11. turning about every half hour. The meat should be dark red and the edges should be darkened. Place meat in a roasting pan
12. and seal tightly with aluminum foil. Preheat the oven to 325 degrees F (165 degrees C). Bake meat in the preheated oven for 1 1/2 hours or until very tender. Uncover meat
13. and shred with two forks while still hot.