



Yeah I Lived in Texas Smoked Brisket

Oscar · 28/09/2024



Prep Time

1 day

Difficult

Medium

Servings

1 day 13 hrs 45 mins

Description

This smoked beef brisket recipe is handsdown the best way I have found to cook a brisket

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

Instructions

1. Gather the ingredients. ALLRECIPES / JULIA HARTBECK Soak wood chips in a bowl of water
2. 8 hours to overnight. ALLRECIPES / JULIA HARTBECK Mix paprika
3. white sugar
4. cumin
5. cayenne pepper
6. brown sugar
7. chili powder
8. garlic powder
9. onion powder
10. salt
11. and black pepper together in a bowl. Rub the spice mixture over the entire brisket; refrigerate for 24 hours. ALLRECIPES / JULIA HARTBECK 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. ALLRECIPES / JULIA HARTBECK Smoke brisket in the preheated smoker until it has an internal temperature of 165 degrees F (74 degrees C)
12. about 12 ½ hours. Wrap brisket tightly in butcher paper or heavy-duty aluminum foil and return to smoker. ALLRECIPES / JULIA HARTBECK Continue smoking brisket until an internal temperature of 185 degrees F (85 degrees C) is reached
13. about 1 hour more. ALLRECIPES / JULIA HARTBECK Cook's Note I use a mix of mesquite
14. pecan
15. hickory
16. and oak wood chips
17. but lean more toward mesquite and pecan wood chips. Plan on about 1 hour and 15 minutes per pound of brisket. Editor's Note: The nutrition data for this recipe includes the full amount of the spice rub ingredients. The actual amount consumed will vary.