

Texas Style Smoked Brisket



The leftovers – if there are any – will make amazing sandwiches

Makes 6 servings

6 pounds beef brisket, fat cap trimmed	1/4c black pepper
2T yellow mustard	3T garlic powder
1/4c brown sugar	1/4c kosher salt
1/2c spicy paprika	2T onion powder
2T chipotle chili powder	1T cayenne powder

Coat the brisket with the yellow mustard. Mix together sugar and all spices and rub the brisket with this mixture.

Place brisket in preheated 200 degree smoker and smoke until meat reaches an internal temperature of 190 ~ about 90 minutes per pound.

Remove from smoker and allow to rest 30~90 minutes before slicing.

Prepare Ahead Tip

Rub brisket and refrigerate up to 48 hours. Bring to room temperature and smoke as directed.

Debbie Spangler ~ Certified Personal Chef

www.yummyissimo.com ~ debbie@yummyissimo.com