



Barbecued Texas-Style Beef Brisket

Recipe courtesy Emeril Lagasse, 2005

Prep Time:	20 min	Level:	Serves:
Inactive Prep Time:	6 hr 20 min	Easy	8 servings
Cook Time:	6 hr 0 min		

Ingredients

- 1 (4-pound) beef brisket, trimmed
- 2 tablespoons dark brown sugar
- 2 tablespoons kosher salt
- 4 tablespoons paprika
- 2 teaspoons granulated garlic powder
- 1 tablespoon granulated onion powder
- 1 1/2 teaspoons ground black pepper
- 1 teaspoon cayenne pepper
- 2 teaspoons ground cumin
- Mesquite wood chips
- Barbecue Sauce, recipe follows

Directions

Set the brisket on a large sheet of plastic wrap. In a medium bowl combine the dark brown sugar, kosher salt, paprika, granulated garlic, granulated onion, black pepper, cayenne pepper and cumin. Rub the mixture onto the brisket and wrap tightly in the plastic wrap. Place on a baking sheet and refrigerate for at least 6 hours or up to overnight. Remove the meat from the refrigerator and let come to room temperature.

Soak mesquite wood chips in a large bowl of water for 1 to 2 hours. Remove, drain and set aside.

Remove the meat from the refrigerator and let come to room temperature. Prepare a stove-top smoker according to the manufacturer's instructions. Remove the plastic wrap and place the brisket on the rack over low heat. Close the lid and smoke for 2 hours.

Preheat the oven to 275 degrees F.

Remove the meat from the smoker and wrap in a large sheet of heavy aluminum foil. Place on a baking sheet and roast until meat is tender and an instant-read thermometer registers an internal temperature of 140 to 145 degrees F, about 3 to 4 hours. Remove the meat from the oven and let rest for 20 minutes before carving the meat against the grain.

Serve with Barbecue Sauce on the side for dipping.

Barbecue Sauce:

- 1/2 tablespoon vegetable oil
- 1/4 cup chopped yellow onion
- 1 teaspoon chopped garlic
- 1 cup ketchup
- 2 tablespoons dark brown sugar
- 1 1/2 teaspoons molasses