

Texas Brisket

Recipe courtesy Del King



Recipe Summary

Difficulty: Easy

Prep Time: 20 minutes

Inactive Prep Time: 30 minutes

Cook Time: 9 hours

Yield: 4 to 6 servings

User Rating: ★★★★★

6 pounds beef brisket
1 tablespoon yellow mustard
1/4 cup dark brown sugar
3/4 cup paprika
2 tablespoons chipotle chili powder
1/4 cup black pepper
2 tablespoons garlic powder
1/4 cup salt
2 tablespoons onion powder
1 tablespoon cayenne pepper

Trim the fat cap on the brisket to about 1/4 to 1/8 of an inch. Coat the brisket with a light coating of the yellow mustard. Mix the sugar and spices together to form the rub for the brisket. Apply the rub to both sides of the meat.

Place the brisket in a preheated 194 to 205 degree F smoker until the meat reaches an internal temperature of 185 to 195 degrees F, about 1 1/2 hours per pound. Once the internal temperature is reached, remove the brisket from the smoker and allow it to rest for at least 30 minutes before slicing.

A viewer, who may not be a professional cook, provided this recipe. The Food Network Kitchens chefs have not tested this recipe and therefore, we cannot make representation as to the results.

Episode#: BQ1B08

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