

Smoked Brisket

Ingredients

12 lb Brisket
1/2 c Brown Sugar
1/2 c Smoked Paprika
6 T Chili Powder
6 T Salt
4 T Black Pepper
4 T Cumin
2 T Garlic Powder
2 T Dried Oregano
2 T Ground Coriander
2 t Cayenne
1/4 c Yellow Mustard
1 c Apple Cider Vinegar

Instructions

1. Dry brisket with paper towels then clean connective tissue and silver skin from the lean side. Trim the fat cap down to approximately 1/4 inch thickness, leaving enough on for moisture and flavor. Place the brisket on a large sheet pan.
2. Mix brown sugar, paprika, chili powder, salt, pepper, cumin, garlic powder, oregano, coriander, and cayenne in a bowl. Generously coat all sides of the beef with mustard then add the dry rub, patting it into the meat. With the fat side up, cover the meat with plastic wrap and place in the refrigerator for 4 hours.
3. Preheat the smoker to 225°F. Take the brisket out of the refrigerator and allow it to come slightly to room temperature but still cool.
4. Fill the water pan 1/2 way with the apple cider

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vinegar. Add the wood chips to the side tray. Place the brisket directly on the middle rack with the fat side up. Insert the digital thermometer, into the thicker end of the meat. Close the door and set the timer for 10 hours.

5. Check the water bowl a few times and refill with apple cider vinegar, as necessary. Check for smoke every hour and refill the wood chips, as needed. Check the internal temperature of the meat after 9 hours. You are looking for between 190°F and 200°F.

6. Remove the meat to a cutting board and cover it and the board to seal with foil. Let the meat rest covered for a minimum of 15 minutes and up to 2 hours before slicing and serving.