

BBQ Brisket

Ingredients

- One 4-5 lb. brisket
- 1/4 cup salt
- 1/4 cup brown sugar
- 1/4 cup smoked paprika
- freshly ground black pepper
- 1/2 cup beef broth

Preparation

Put the salt, brown sugar, paprika, and pepper in a small bowl and stir to mix. (Your fingers actually work better for mixing the rub than a spoon or whisk does.) Store the rub in an airtight jar away from heat and light; it will keep for at least 6 months. Makes about 3/4 cup

Apply a generous coat of the dry rub to the meat 1 to 8 hours prior to cooking (store in fridge).

Soak hickory chips in water for 1 hour prior to adding to coals. Fill fire box of BGE with lump charcoal. Light charcoal and add soaked hickory chips once flame has died down and center coals are glowing. Add place setter (or cooking stone) on top of fire ring for indirect cooking. Place grill on top of place setter. Adjust cooking temperature to 225.

While setting up the fire, take brisket out of fridge and let warm to close to room temperature. Barbeque brisket “slow and low” at a temperature in the 210 – 230 degrees F range until the internal temperature of the meat reaches 202 degrees F (approximately 8 hours). Take brisket off the grill and triple wrap in tin foil with 1/2 cup of beef broth. Allow brisket to rest in a room temperature cooler for 1 1/2 hours. Slice cross wise to the grain of the brisket. Enjoy!!!