



REAL TEXAS-STYLE BEEF BRISKET

Cooking brisket is a challenge for the beginning barbecue chef, so this may not be the best place to start. But once you are comfortable with your cooker and your meat thermometer, give it a go. There is no better eating than barbecued brisket. A real Texas brisket is always a whole brisket cooked with most of the fat intact. It's seasoned with something simple and a little spicy and then cooked for a long time over oak wood. The traditional accompaniments are sliced raw onion, pickles, and jalapeños. Hot sauce is often used as well, but **traditional barbecue sauce is not**. Reprinted with permission from *Slow Fire: The Beginner's Guide to Barbecue* by Ray Lampe.

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BEEF BRISKET

1/4 cup Barbecue Rub #67 (see separate recipe)*
1/4 cup Dr. BBQ's Fired-Up Fajita Rub (see separate recipe)*
1 USDA Choice whole brisket (about 12 pounds)
Three 12-ounce cans beer, preferably Lone Star (non-alcoholic beer works just as well)

In a small bowl, mix together the two rubs.

Prepare your cooker to cook indirectly at 235°F using oak wood for smoke flavor.

Trim most of the fat from the pockets on the sides of the brisket. Then cut along the outside edge where needed to get rid of any loose pieces. The fat cap should remain mostly intact. If there is an extremely thick spot, trim it to even things out.

Wet the whole brisket with half of one beer. Season all the exposed meat liberally with the mixed rubs. (Drink the other half of the beer.) Place the brisket in the smoker, fat-side down. Cook for 4 hours. Pour half of another beer on the brisket and cook another 4 hours. (Drink the other half of the beer.) Pour half of the third beer on the brisket and flip to cook it fat-side up. (Drink the other half of the beer.) Cook until the brisket is tender when you stab it with a skewer. This should take about another 4 hours and the internal temperature should reach 195°F.

Wrap the brisket in foil and transfer it to an empty ice chest. Top with a lot of crumpled newspapers to help keep it hot. Let the brisket rest for 2 hours minimum and up to 4 hours. Transfer to a cutting board and trim away all the fat. Slice the brisket through both muscles across the grain about 3/8 inch thick. Serve immediately.

Makes 12 to 15 servings

***BARBECUE RUB #67**

1/2 cup Sugar in the Raw
1/2 cup kosher salt
3 tablespoons chili powder
3 tablespoons paprika
1 teaspoon garlic powder
1 teaspoon onion powder
1/2 teaspoon black pepper
1/2 teaspoon lemon pepper
1/2 teaspoon ground coffee
1/4 teaspoon cayenne pepper

Combine all the ingredients in a medium bowl and mix well. The rub may be stored in an airtight container in a cool place for up to 6 months.

Makes about 1-1/2 cups

***DR. BBQ'S FIRED-UP FAJITA RUB**

This is a big, bold, spicy rub that will really fire things up! This one's not for the meek and mild eaters! It's great for fajita or taco meat, where the tortillas will help mellow things out. But also try it on meats that will be used as part of a salad. It just might help out your pot of chili, too.

1/4 cup kosher salt
1/4 cup chili powder
1 teaspoon ground chipotle
1 teaspoon ground cumin
1 teaspoon onion powder
1/2 teaspoon garlic powder
1/2 teaspoon black pepper
1/2 teaspoon lemon pepper
1/4 teaspoon cayenne pepper

Combine all the ingredients in a medium bowl and mix well. The rub may be stored in an airtight container in a cool place for up to 6 months.

Makes about 1 cup