

THE ROWDY CHRISTIAN'S GUIDE

TEXAS-STYLE BRISKET

- **COOK TIME: 8-12 HOURS**
- **INGREDIENTS:**
 - **BRISKET**
 - **KOSHER SALT**
 - **PEPPER**
 - **GROUND GARLIC POWDER**
 - **ONION POWDER**
 - **OLIVE OIL**

STEP 1: PREP THE MEAT

- **BEGIN BY EXAMINING THE BRISKET FOR SILVER, WHICH IS TOUGH FAT THAT WON'T BREAK DOWN IN THE SMOKING PROCESS. USE A SHARP KNIFE, CUT IT OFF, AND DISCARD.**

STEP 2: SEASONING

- **POUR EQUAL PARTS KOSHER SALT, GROUND GARLIC POWDER, PEPPER, AND ONION POWDER INTO A BOWL, AND MIX THOROUGHLY.**
- **COAT THE MEAT WITH OLIVE OIL AS A BINDER.**
- **POUR ON A GENEROUS LAYER OF KOSHER SALT, AND PRESS IT IN.**
- **GRAB A HANDFUL OF SEASONING AND SHAKE IT ONTO THE MEAT, AND SPREAD IT AROUND THE BRISKET.**

STEP 3: PREP THE SMOKER

- **POUR IN A LAYER OF COWBOY CHARCOAL, AND FOLLOW IT UP WITH A LAYER OF REGULAR KINGSFORD CHARCOAL.**
- **PLACE IN VARIOUS OTHER WOODS (LIKE APPLE AND PLUM) THAT HAVE ALREADY BEEN BURNING AND HAVE FORMED CHARCOAL.**
- **SHOVEL ANY REMAINING BURNING CHARCOAL INTO THE SMOKER, LET IT SIT FOR ABOUT 30-45 MINUTES.**

STEP 4: SMOKE IT

- **TOSS IN A BIT OF MESQUITE WOOD ON TOP OF THE BURNING CHARCOAL.**
- **PLACE THE BRISKET IN THE SMOKER, AND SPRINKLE ON SOME EXTRA SEASONING FOR GOOD MEASURE.**
- **QUICKLY CLOSE THE SMOKER, AND CHOKE THE FIRE SUCH THAT THE AMBIENT TEMPERATURE IS ABOUT 225°**
- **LET THE BRISKET SMOKE FOR ABOUT 8-12 HOURS**
- **WHEN THE BRISKET REACHES AN INTERNAL TEMPERATURE OF 150°, PULL IT OUT AND WRAP IT IN FOIL.**
- **PLACE THE FOIL-WRAPPED BRISKET BACK IN THE SMOKER, AND PULL IT OUT WHEN THE INTERNAL TEMPERATURE REACHES 190°**
- **LET IT SIT FOR 30 MINUTES.**

STEP 5: ENJOY

- **BEGIN SLICING THE BRISKET LENGTHWISE, LOOKING FOR THE INTERNAL GRAIN PATTERN. YOU WANT TO CUT THE BRISKET AGAINST THE GRAIN.**
- **SLICE THE BRISKET ACCORDING TO THE GRAIN PATTERN, AND ENJOY!**