



BBQ Brisket

Ingredients

Spice Rub

- 1/2 cup ancho chili powder
- 2 tablespoons paprika
- 1 tablespoon ground cumin
- 1 tablespoon dry mustard
- 1 tablespoon kosher salt
- 2 teaspoons cayenne pepper

Brisket

- 1 whole beef brisket (5 to 6 pounds), trimmed but with at least a 1/4-inch fat cap

Dark Beer Mop

- 1 large red onion, chopped
- 4 cloves garlic, minced
- 2 serrano chiles, chopped
- 4 bottles dark beer
- 1/4 cup dark brown sugar
- 2 bay leaves
- Salt and freshly ground black pepper, to taste

Instructions

1. Prepare the Spice Rub

In a small bowl, combine ancho chili powder, paprika, cumin, dry mustard, salt, and cayenne. Mix well.

2. Season the Brisket

Rub the spice mixture evenly all over the brisket.

Place the brisket on a baking sheet, cover with plastic wrap, and refrigerate for **at least 1 hour**, or up to **6 hours** for deeper flavor.

3. Make the Dark Beer Mop

In a medium saucepan, combine red onion, garlic, serrano chiles, dark beer, brown sugar, and bay leaves.

Season with salt and pepper.

Bring to a simmer over medium heat and cook for **15 minutes**.

Remove from heat and let cool slightly before using.

4. Smoke the Brisket

Preheat your smoker according to the manufacturer's instructions to maintain a steady **225–250°F (107–121°C)**.

Place the brisket **fat side down** on the smoker rack.

Smoke for **4 to 5 hours**, or until the brisket is extremely tender and a meat thermometer reads at least **195–203°F (90–95°C)** internally.

While Smoking:

Baste the brisket every **30 minutes** with the dark beer mop to build flavor and retain moisture.

5. Rest and Serve

Once done, remove the brisket from the smoker and let it rest for **at least 30 minutes** before slicing. Slice against the grain and serve with extra mop or your favorite BBQ sauce on the side.