



Smoked Brisket

Ingredients

- Wood chips (mesquite, pecan, hickory, or oak — or a mix)
- ¼ cup paprika
- ¼ cup white sugar
- ¼ cup ground cumin
- ¼ cup cayenne pepper
- ¼ cup brown sugar
- ¼ cup chili powder
- ¼ cup garlic powder
- ¼ cup onion powder
- ¼ cup kosher salt
- ¼ cup freshly cracked black pepper
- 10 pounds beef brisket (flat or whole packer cut)

Instructions

1. Prep the Wood Chips:

Soak your wood chips in water for at least 8 hours or overnight. This helps them smoke longer without burning.

2. Make the Spice Rub:

In a bowl, combine paprika, white sugar, cumin, cayenne, brown sugar, chili powder, garlic powder, onion powder, salt, and black pepper. Mix thoroughly.

3. Season the Brisket:

Rub the spice mixture evenly all over the brisket, pressing it into the meat. Wrap tightly in plastic wrap or foil and refrigerate for 24 hours.

4. Preheat the Smoker:

Heat your smoker to 220–230°F (104–110°C). Drain the wood chips and place them in the smoker box or directly on the coals.

5. Smoke the Brisket:

Place the brisket fat-side up in the smoker. Smoke until the internal temperature reaches **165°F (74°C)** — this usually takes **about 12 to 13 hours**, depending on the size of your brisket.

6. Wrap & Finish:

Wrap the brisket tightly in butcher paper or heavy-duty aluminum foil and return it to the smoker. Continue smoking until it reaches **185°F (85°C)** internally, about **1 more hour**.

7. Rest & Serve:

Let the brisket rest, still wrapped, for at least 30 minutes before slicing. This helps redistribute the juices and keeps the meat tender.

