



BLACKSTONE

COUNTRY CLUB

Chef's Braggin' Rights Beef Brisket

Braggin' Rights Beef Brisket:

Dry Rub:

¾ c	Paprika
¾ c	Black Pepper, Ground
¾ c	Kosher Salt or Sea Salt
¾ c	Sugar Granulated
2 tbs	Chili Powder
2 tbs	Garlic Powder
2 tbs	Onion Powder
2 teas	Cayenne Powder
8-12 lb	Beef Brisket

"Beer Mop":

12 oz	Beer
½ c	Cider Vinegar
¼ c	Vegetable Oil
½ ea	Onion Medium, Chopped
2 ea	Garlic Cloves, Minced
1 tbs	Worcestershire Sauce
1 tbs	Dry Rub

Directions:

The night before you plan to cook the brisket, combine all the spices and seasonings in a bowl and evenly apply to the brisket, massaging it into every little pore, reserving at least 1 tablespoon of the rub for the mop. Place brisket into a plastic bag and refrigerate overnight.

Before you begin to BBQ remove brisket from plastic bag & let stand at room temperature for 4 minutes. Prepare the smoker for barbecuing. Bringing the temperature to 200°F to 220°F. In a saucepan, mix together the mop ingredients with ½ c water and warm over low heat. Transfer the brisket to the coolest part of the smoker, fat side up, so the juices will help baste the meat. Cook the brisket until well done and tender, about 1 to 1 ¼ hours per pound. Every hour or so, baste the meat with the mop.

When the meat is cooked, remove brisket from the smoker, and let sit at room temperature for 20 minutes. Then cut away the fatty section from the leaner bottom portion of the meat. Slice meat against the grain and keep a good eye on meat because the grain changes directions. Serve with your favorite BBQ sauce.

For more information about Blackstone Country Club membership, visit www.blackstonecountryclub.com or call 623.707.8700.