

## Smoked Beef Brisket by Thomas Miller – The Treasure Coast Foodie

### Tools/Supplies Needed:

Off-Set Stick Burner, Pellet or Electric Smoker  
Oak or Pecan Wood, chips or pellets  
Marinade Injector / Spray Bottle  
Heavy Duty Aluminum Foil and a small Aluminum Foil Drip Pan  
Large Roasting Pan

### Ingredients:

*1 -10lb - 14lb Prime Full Packer Beef Brisket*  
*8 - 12 oz of Organic Apple Juice*  
*4 - 8 cups of Beef Broth*  
*Homemade BBQ Spice Rub (see recipe below)*

### Homemade Beef Brisket BBQ Rub Recipe:

*8 tbs - Turbinado Sugar*  
*4 tbs - Black Pepper - Freshly ground is preferred*  
*4 tbs - California Chili Powder*  
*4 tbs - Granulated Garlic*  
*4 tbs - Smoked Sea Salt - Coarse kosher salt can be substituted*  
*4 tbs - Sweet Smoked Paprika*  
*2 tbs - Onion Powder*

This should be enough for one large brisket, double or triple if you are smoking more than one. You can mix up ahead of time, just keep in a cool dark place in an airtight container.

### The day before you want to cook the brisket:

Keeping the brisket in the plastic bag it came in, use some of the beef broth and inject the brisket in several locations through the top of the bag only, watching as the brisket rises to know you are getting some broth into it. Once that is done, place into the large roasting pan to prevent spillage and put into the refrigerator to chill and marinate overnight.

### Day of Cooking:

Pre-heat the smoker to 275 degrees. Place the foil drip pan on the lowest rack, and fill it with the remaining beef broth, about 1/2" to 1" deep. Next rub the brisket down with a generous portion of the BBQ Rub. Make sure to coat both the top and bottom and the sides too! Place in the smoker on the top rack. Close the door and allow it to cook for 2 hours. Check on it every two hours and spray it down with apple juice each time. After 4 hours, it's had enough smoke, so I recommend you wrap it in foil and add beef broth from the drip pan or apple juice to the pack and allow it to cook for an additional 2 – 4 hours to an internal temperature of at least 190 degrees, then remove from the smoker and transfer to a towel lined cooler for an additional 2 hours. Total cook time will be approx. 8 - 12 hours.

### Prepare to Serve:

After 2 hours in the cooler, be careful removing it, it will still be very hot. Allow it to cool for 15 – 20 minutes uncovered on a cutting board before serving. Slices should be about pencil width/thickness, or to your own personal preference. Serve with your favorite BBQ sauce. Enjoy!