

# Texas Style Brisket (Offset Smoker, Old-School Texas BBQ)

Prep: 30 minutes active (plus 1 hour to overnight for seasoning to adhere) • Cook: 10–14 hours (plus 2-hour rest; optional 8–12 hour warm hold)

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*A classic Texas-style brisket smoked low and slow over wood for deep, peppery bark and melt-in-your-mouth slices, finished with a patient rest for maximum juiciness.*

## Ingredients

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- 1 full packer brisket (trimmed; leave about 1/4 inch fat cap)
- 2 tbsp yellow mustard (as binder)
- to coat generously Meat Church Holy Cow seasoning
- as needed apple cider vinegar (for spritzing (optional))
- to taste coarse black pepper (16 mesh) (optional, for additional bark)

## Instructions

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1. Prepare the smoker to 200°F using post oak (or mesquite, hickory, or pecan) for clean, indirect heat.
  2. Trim the brisket: remove hard/excess fat from the meat side and leave about 1/4 inch of fat on the fat cap; aim for a uniform, even thickness.
  3. Apply a thin coat of yellow mustard as a binder, then season the brisket heavily and evenly with Meat Church Holy Cow seasoning. Let it adhere in the refrigerator overnight (preferred) or at least 1 hour.
  4. Place the brisket in the smoker fat-side up with the point toward the firebox/heat source. Smoke at 200°F for 2 hours.
  5. Increase smoker temperature to 250°F and continue smoking undisturbed to build bark. Optionally spritz the surface with apple cider vinegar (or water) if it appears to dry out.
  6. When the internal temperature reaches about 175–180°F and the bark is well set, wrap the brisket in unwaxed butcher paper (preferred) or heavy-duty foil. Optionally spritz the inside of the paper with cider vinegar to make it more pliable. This typically occurs around 7–10 hours into the cook.
  7. Return the wrapped brisket to the smoker and raise the temperature to 275°F. Continue cooking until the flat is probe tender (very little resistance when probed), typically around 203°F internal.
  8. Rest the brisket still wrapped at ambient room temperature for about 2 hours, or until the internal temperature drops to ~150°F.
  9. For best results, hold the wrapped brisket in a 145°F warmer for 8–12 hours. If you do not have a warmer, rest 15 minutes at ambient temperature, then place in an insulated cooler for as long as possible.
  10. Once the internal temperature drops to about 140°F, unwrap, slice only what you plan to eat (across the grain), and serve.
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Tags: Beef, Smoked, Texas, BBQ, Brisket, Gluten Free

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