

Texas Style Smoked Beef Brisket

Prep: 20-30 minutes • Cook: 12-18 hours

A minimalist Texas brisket with a peppery bark and deep oak-kissed smoke, rendered tender over low heat until it slices like butter. Just salt, pepper, smoke, and time for pure, beef-forward perfection.

Ingredients

- 1 (12-14 lbs) whole packer beef brisket (trimmed)
- to taste coarse salt
- to taste coarse black pepper
- to taste garlic powder (optional)

Instructions

1. Trim the brisket, removing hard surface fat and thinning the fat cap to about 1/4 inch (plan 20-30 minutes).
2. Season all sides generously with coarse salt and coarse black pepper; add garlic powder if desired for an extra layer of flavor.
3. Preheat your smoker to 225°F using a clean-burning hardwood (oak as the base with a little cherry is suggested). Aim for consistent heat and thin blue smoke.
4. Place the brisket on the smoker grates (fat side up for indirect heat or down if using direct heat). Smoke until the internal temperature reaches about 165°F in the thickest part; for a 12-14 lb brisket, this initial phase is often around 8 hours, but cook to temp, not time.
5. Wrap the brisket tightly in peach butcher paper (folded like a package), then return it to the smoker seam-side down. Maintain 225°F.
6. Continue smoking until the internal temperature reaches about 202°F in the thickest part, ensuring your probe is in meat, not fat.
7. Rest the wrapped brisket for at least 1 hour at room temperature, or hold wrapped in towels in an insulated cooler for up to several hours to keep hot and encourage tenderness.
8. Slice against the grain (separating point and flat or rotating as needed to keep slices cross-grain) and serve. Offer pickles, white bread, pickled onions, and jalapeños; sauce on the side.

Tags: Beef, Brisket, Texas Style, Smoked, BBQ, Low and Slow
