



# Texas Brisket

## Ingredients

- 6 pounds beef brisket
- 1 tablespoon yellow mustard

### Spice Rub:

- 1/4 cup dark brown sugar
- 3/4 cup paprika
- 2 tablespoons chipotle chili powder
- 1/4 cup freshly ground black pepper
- 2 tablespoons garlic powder
- 1/4 cup kosher salt
- 2 tablespoons onion powder
- 1 tablespoon cayenne pepper

## Instructions

### 1. Trim the Brisket

Trim the fat cap down to about **1/4 to 1/8 inch** thickness, leaving enough fat to keep the meat moist during smoking.

### 2. Apply the Binder

Rub a light coat of **yellow mustard** all over the brisket. This helps the spice rub stick and enhances flavor without overpowering the meat.

### 3. Make the Spice Rub

In a bowl, mix together the brown sugar, paprika, chipotle chili powder, black pepper, garlic powder, salt, onion powder, and cayenne pepper until well combined.

### 4. Season the Brisket

Generously apply the rub to **both sides** of the brisket, pressing it into the surface to form a thick, even coating.

### 5. Smoke the Brisket

Preheat your smoker to **194°F to 205°F (90°C to 96°C)**.

Place the brisket on the smoker grate, fat-side up.

Smoke for approximately **1½ hours per pound**, or until the internal temperature reaches **185°F to 195°F (85°C to 90°C)**.

### 6. Rest and Slice

Once the target temperature is reached, remove the brisket from the smoker.

Let it rest, tented loosely with foil, for **at least 30 minutes** to allow juices to redistribute. Slice against the grain and serve.