

Barbeque Beef Brisket

8 to 10 Servings

Ingredients

- Hardwood chunks, soaked in cold water for one hour
- One 5-6 pound beef brisket with ¼" fat cover
- Salt and freshly ground pepper and/or a dry meat rub

Technique

1. Light about 50 coals and when they have a light cover of ash, rake them into two piles on either side of the grill. Let the coals burn down to glowing embers. Scatter two cups of soaked wood chunks over the coals and set the grill in place. Every hour, add 20 fresh coals and 1 cup of soaked chips.
2. Season the meat with salt and pepper or your favorite dry meat rub.
3. Put the meat in a foil pan set in the center of the grill rack. Cover the grill and smoke-cook for 6-7 hours. Low and slow is the watchword here. Do not let the fire get too hot. Turn the brisket once an hour. If the brisket looks like drying out, add a little water to the pan.
4. Transfer the meat to a cutting board and cool for 15 minutes. To serve thinly slice the brisket across the grain.
5. Serve with warm Texas-Style Barbeque Sauce (recipe below)

Texas-Style Barbeque Sauce

Makes about 3 cups

Ingredients

- 3 cups water
- 1½ cups ketchup
- 1 cup cider vinegar
- ½ cup Worcestershire sauce
- 4 Tbs chile powder
- 2 Tbs sweet paprika
- 2 Tbs powdered mustard (Colman's is best)
- 2 Tbs lemon juice
- 1 tsp crushed red pepper
- 1 tsp freshly ground pepper
- 1 tsp liquid smoke
- 1 Tbs brown sugar

Technique

1. Combine all the ingredients in a large, heavy saucepan and bring to a boil. Cook over moderately high heat, stirring frequently, until thickened, about 30 minutes.
2. Test the sauce and add more brown sugar or a little bit of honey if it's too spicy.
3. Let the sauce cool and transfer to a jar for two days to develop the flavor.
4. Warm the sauce before using.