

Classic Smoked Beef Brisket

Sliced or shredded, this smoked Brisket is great on its own or in a variety of applications.

INGREDIENTS

- 1 whole beef Brisket (12 to 13 pounds)
- 1/4 cup granulated garlic
- 1/4 cup sweet paprika
- 1/4 cup cracked black pepper
- 2 tablespoons kosher salt



12.25 Hours 24 Servings 42 Cal 23.2g Protein

COOKING

1. Add wood chunks, chips, pellets or charcoal to smoker according to manufacturer's instructions. Preheat smoker to 225°F.
2. Combine garlic, paprika, pepper and salt in small bowl. Sprinkle and press evenly into beef Brisket on all sides and edges.
3. Insert ovenproof meat thermometer so tip is centered in thickest part of brisket, not resting in fat. Place brisket on rack in smoker according to manufacturer's instructions. Set timer for 12 hours depending on desired smoke flavor.
4. Carefully remove brisket from smoker after 10-1/2 to 11 hours or when temperature reaches 195°F for brisket that slices easily. For brisket that can be shredded or chunked, carefully remove it from smoker at 12 hours or when temperature reaches 205°F.

NUTRITION

| Serv Size | Calories | Total Fat | Cholest | Sodium | Total Carb | Protein | | |
|-----------|----------|-----------|---------|--------|------------|---------|---|---|
| 24 | | 16.7g | 79mg | | 1.9g | 23.2g | 1 | 0 |

*The % Daily Value tells you how much of a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Courtesy of BeefItsWhatsForDinner.com