



Josh Rawson's Wood-Smoked Brisket

1 complete brisket, at least 12 lbs
1/4 cup black pepper
1/4 cup kosher salt
1 tbsp onion powder
1 tbsp garlic powder
1 tbsp white sugar

Half a spray bottle of apple juice
Half a spray bottle of apple cider vinegar

Trim any hardened fat as it will not render.

Start smoker and set temp to 225°. Use oak chunks or logs for flavor. Place a pan of steaming water near the heat source .

Whisk the rub ingredients together and apply to the brisket one hour before cooking and let rest.

place the brisket in the smoker with the thickest part of the brisket nearest to the heat source. Insert a temperature probe into the center of the flat end of the brisket.

Add wood every hour while cooking.

After three hours, spent the door to check the color. Spray with vinegar and apple juice mixture until well moistened. Repeat process every hour until brisket registers 165° on the temperature probe.

When the brisket reaches a temperature of 165° (about 6 hours), wrap it tightly in butcher paper or aluminum foil, and return to smoker.

Continue cooking until internal temperature reaches 202°, about another 6 hours.

At 202°, check readiness by poking the brisket with your finger. The brisket should feel like softened butter. If it does not, return the brisket to the smoker and continue to cook, checking every 45 minutes.

Once done, remove from the smoker and let it rest for one hour.

Once rested, slice brisket against the grain into pencil thin cuts and serve with white bread, sliced onions and pickles. Ant sauce should be on the side, if at all.



She came awake, stomach rumbling, and opened her eyes to see a plate being held right under her nose. When she reached for it, Shane snatched it back. "Nuh-uh. Mine." "Share!" she demanded. "Man, you are one grabby girlfriend." She grinned, it always made her feel so fiercely warm inside to hear him say that - the girlfriend part, not the grabby part. "If you love me, you'll give me a taco." "Seriously? That's all you got? What about you'll do sexy, illegal things to me for a taco?" "Not for a taco." she said. "I'm not cheap." "They're brisket tacos." "Now you're talking!"