**Brisket Rub**

*There are two cuts that are part of a brisket, the point and the flat. The point is a rounder more tender piece of meat that has a fat cap. The flat is a leaner cut that is more uniform in shape.*

5 TBLS paprika

½ cup dark brown sugar

3 TBLS chili powder

3 TBLS salt

2 TBLS garlic powder

2 TBLS onion powder

1 TBLS black pepper

1 TBLS ground cumin

1 TBLS dried parsley

2 tsp dry mustard

2 tsp cayenne

1 tsp ground coriander

1 tsp dried oregano

Rub 12 to 24 hours prior.

Weber set-up is indirect briquette heat from both sides, with pan of beer beneath meat.

The ideal smoking temperature is about 250°F.

Place on Weber, fat side up. Smoke, low and slow, until 200 degrees internal temp., approximately 12 hours (1 hour per pound of brisket). After 6 to 8 hours smoking, an option is to finish up cooking in 270º oven, wrapped in parchment, and placed in high wall pan.

For smoking, it is important to maintain cooking temperature, so you’ll want to add handful of briquettes and wood chunk/chips, ever hour, give or take. I use a mixture of damp and dry wood chunks/large chips. Damp wood is a good way to cool fire if it gets too hot.

Let Brisket rest a half hour before carving/serving.