

## Spices Needed

- Brisket Rub (like Fiesta Brand Seasonings)
- Granulated Garlic Powder (Get the Garlic/Herb one from Sam's)
- Onion Powder
- Tony Cachere's
- Black Pepper
- White pepper

Put spices on in this order: Brisket Rub, white pepper, Tony's, black pepper, garlic, onion.

Try to get it done either the night before or at least 2 hours before you cook.

## Basting Sauce (Mop Sauce)

- Beer (basting sauce for the chef, not for the meat)
- (1) Gallon Apple Juice
- (1) 16 oz bottle Worcestershire Sauce
- (1) 16 oz bottle Teriyaki Sauce
- 8 oz vegetable oil

Mix and keep warm by pit. I use a stainless steel sprayer (like an insecticide sprayer).

## Equipment (other than a pit)

- Chemical (rubber) gloves – I get mine at Home Depot
- Mop Sauce Sprayer
- Heavy duty foil
- Lawn Chair
- Ice Chest or Refrigerator – to keep the beer cold

Get pit set and on temperature between 250-270 degrees. Do not for any reason go above 300 while cooking; you run the risk of drying out or burning the meat. Put the briskets on the pit, fat side up. Cook for two hours without opening the pit or turning the meat. At two hours spray the meat with the basting sauce and turn the meat. Continue basting and turning every hour until the tails (the thin end) start looking dry and pretty close to being cooked all of the way. For a 12lb brisket, usually around the 8 hour mark.

At this point wrap the meat in foil, fat side down. Before you close the foil, spray the meat with the basting sauce one last time. To tell if the briskets are done, open the foil, take your finger (in a glove), and try to poke into the brisket (mid brisket). If you can, the briskets are done. If not, rewrap and try again in an hour. On average, cook the briskets 1 hour per pound.