

Cookout

Smoked Brisket

INGREDIENTS

8 to 16 –pounds, (2 packages) Trimmed Whole Beef Briskets.....

For this recipe, you'll need a U.S.D.A. "choice" grade, trimmed brisket: Before being cooked, the meat is seasoned with a dry rub; during cooking, it is brushed regularly with a beer-and vinegar based mop. You'll need to use a smoker for the brisket.

For dry rub

1 cup Brisket Rub.....

For Mop

2 (12 ounce) Coors Beers.....

1 cup Cider Vinegar.....

1 cup Water.....

½ cup Vegetable Oil.....

⅓ cup Worcestershire Sauce.....

For Sauce

2 cups of favorite Barbecue Sauce (Head Country).....

2 teaspoon Red Pepper.....

For Smoker

2-(5 pound) bags of Kingsford Charcoal.....

6 cups Hickory Wood Chips.....

PREPARATION

- Lightly sprinkle** Brisket Rub all over brisket. Cover with plastic wrap; chill overnight.

Make mop:

- Mix Mop ingredients plus the 2 tablespoons of Brisket Rub in heavy medium saucepan.
- Stir over low heat 5 minutes. Pour ¾ cup mop into another bowl and reserve for use in Sauce. Cover Mop Mixture and Chill for use while cooking.

START SMOKER (Soak the Hickory Chips in water the night before)

Following manufacturer's instructions and using Kingsford charcoal, layer charcoal about 2 deep. Start fire in smoker. When charcoal is ash gray, drain 1 cup wood chips and scatter over charcoal. Bring smoker to 200°F. to 225°F., regulating temperature by opening vents wider to increase temperature and closing slightly to reduce temperature.

COOKING (Allow 8 to 10 hrs depending on weather and cut of meat)

Place brisket, fat side up, on rack in smoker. Keep a good flow of smoke going by adding 2 cups of Hickory Chips each hour for a total of 3 times including the start. Cover and cook; brush brisket with chilled mop each time the cooker is opened, about 1 time per hour. When brisket appears to be close to being done, turn brisket over, mop, and cook 30 minutes more. Take meat out and cover with foil. Replace back in smoker or oven at 250 degrees for 30 minutes more. Meat thermometer inserted into center should register 185°F. Transfer brisket to platter; let stand 15 minutes. Save juices collected inside foil. Cool 1 hour. Slice and Wrap in foil or Chop up; chill.

For MILD barbeque sauce: (Pour 2 cups of Head Country barbecue sauce in heavy small saucepan. Add 1/3 cup of reserved Mop Mix and 1/3 cup of juices from brisket and bring to boil. Cool to serve.

For HOT barbeque sauce: (Pour 2 cups of Head Country barbecue sauce in heavy small saucepan. Add 1/3 cup of reserved Mop Mix and 1/3 cup of juices from brisket and bring to boil. Add 2 teaspoons of Red Pepper.

For HOT DAMN barbeque sauce: (Pour 2 cups of Head Country barbecue sauce in heavy small saucepan. Add 1/3 cup of reserved Mop Mix and 1/3 cup of juices from brisket and bring to boil. Add 4 teaspoons of Red Pepper.

TO SERVE (place meat on buffet pan at least 3 hrs before serving to warm from ice box)

Serve on bun or plate, with or without sauce. **Serves 12.**