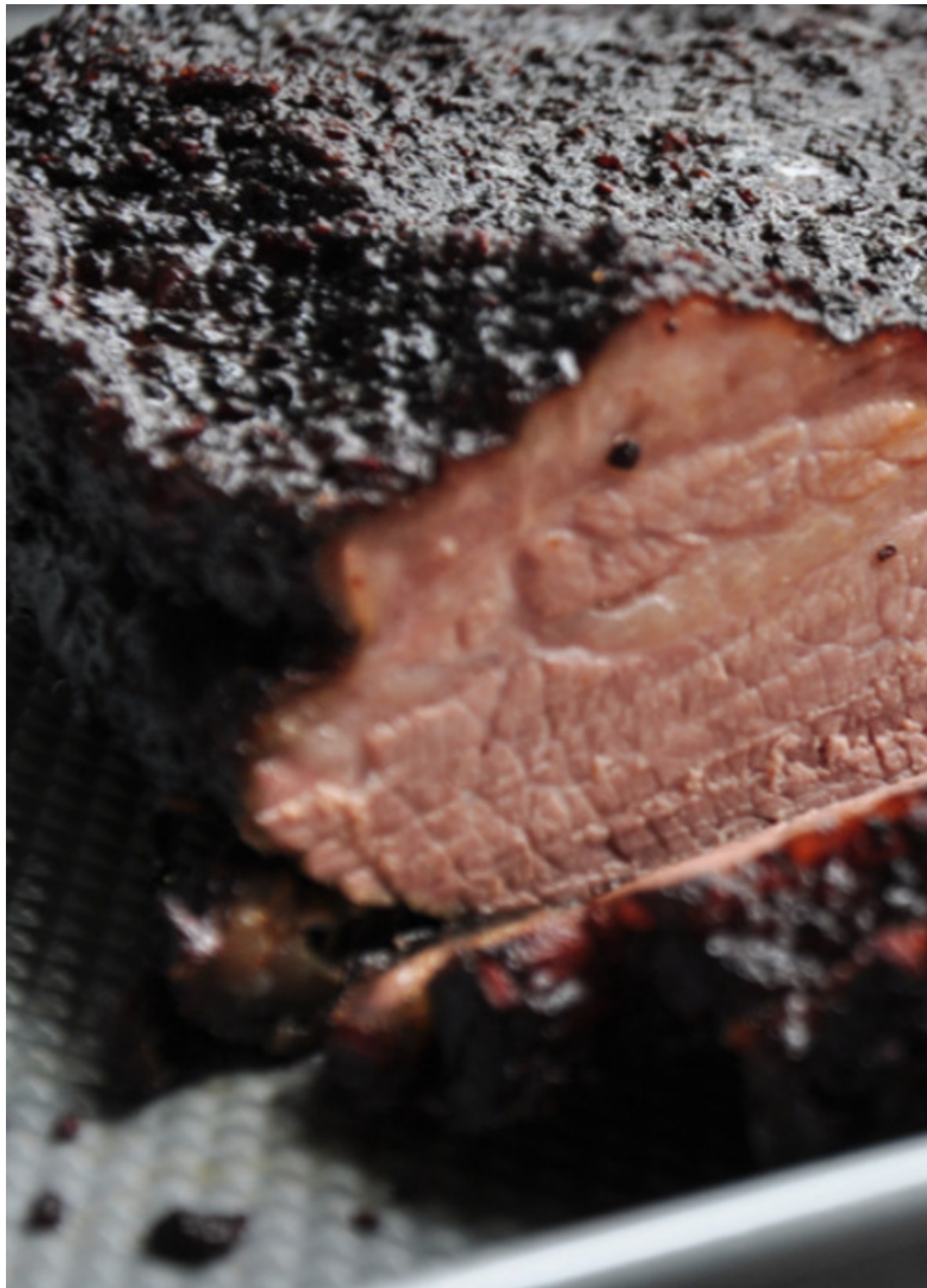


Smoked Brisket (Texas Style)





Instructions

1. Pat brisket dry and coat evenly with salt and pepper.
2. Preheat smoker to 225°F.
3. Smoke brisket for 10–12 hours until internal temp reaches 200°F.
4. Rest wrapped in foil for at least 1 hour before slicing.

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