

# Range Rider BBQ Brisket

The Holy Grail of BBQ, A brisket that will make any Texan jealous. Well, this is a good start on the way to brisket perfection.

## Ingredients:

- 1 – Whole Brisket
- ½ cup Kosher Salt (*do not use iodized salt, it will discolor the meat*)
- ½ cup coarse Black Pepper
- 1 cup Cucamonga Cattle Co. Range Rider BBQ Rub

## Directions:

1. Rinse your brisket and pat dry with paper towels.
2. Trim the fat cap to about 1/4 inch.
3. Apply salt and pepper liberally but not thick and then Cucamonga Cattle Co. Range Rider rub over the entire brisket. It will look like too much but it will mellow out in the cooking process and half of it will be on the fat.

It doesn't make a huge difference how you cook as long as you have a good low long-time steady heat; it can be wood, electric or gas. What you want is a good steady low fire with a temperature of around 225°.

Put on your cooker it fat side up (or down, it doesn't really make a difference) for 1 1/2 to 2 hours per pound. Use a Digital probe thermometer to keep track of the temp.

Apply heat and smoke (Hickory, Oak, Cherry, etc..) for the first 3 to 5 hours of cooking, after that the smokes starts to become bitter, apply only heat beyond that.

*\* Good smoke will be thin and blue, kind of hard to see and will give a sweet flavor & that's what you want, try to stay away from thick white smoke is too much and will impart a bitter taste.*

When the internal temperature reaches 165°, wrap the brisket in a double layer of aluminum foil and return to cooker. When the internal temperature reaches 204° remove the brisket from the cooker and let rest for 1-2 hours in a towel lined cooler, this allows the juices to re-distribute thru the meat.

Don't forget the presentation of your brisket, remember people eat with their eyes first. Whether you're cooking for your family, your next-door neighbor or in competition, a brisket that is half bad, will become extra good if it is sliced and presented right. Always slice your brisket across the grain of the meat, starting on a corner of the flat. This is very important as it makes it a tenderer slice of meat. Don't worry about the fat, people don't have to eat it and it keeps the meat moist. Use the juice in the foil to dip your slices in just before serving.

You will get a (smoke) ring of 1/32 to 1/2 inch most time. The smoke ring is the result of a chemical reaction between smoke & Air (nitrogen). This doesn't make a big different in the taste of your brisket but does make a better-looking brisket. Seasoning will make a difference in the size of your ring.

Remember, a good BBQ brisket doesn't need a sauce poured over it, always serve it on the side.