

Lonestar Style Smoked Brisket

Featuring Cowboy Beef & Sugarsmacks Seasonings

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Prep Time: 30 minutes

Cook Time: 10-14 hours

Smoker Temp: 225F

Meat: Whole packer brisket (12-15 lbs)

Ingredients

- 1 whole brisket (trimmed)
- Cowboy Beef seasoning generous coating
- Sugarsmacks light top dusting
- 1 cup beef broth
- Butcher paper or foil

Instructions

1. Trim & Prep: Trim excess fat, leaving about 1/4 inch fat cap. Pat brisket dry.
2. Season: Apply a heavy coat of Cowboy Beef all over. Finish with a light dusting of Sugarsmacks for a sweet heat bark.
3. Rest: Let the brisket sit at room temp for 30-45 minutes to sweat and absorb the seasoning.
4. Smoke: Preheat smoker to 225F using hickory or oak. Place brisket fat-side down. Smoke until internal temp reaches ~165F (about 6-8 hours).
5. Wrap: Wrap in butcher paper or foil. Add 1 cup beef broth inside the wrap for moisture. Return to smoker.
6. Finish Cooking: Continue smoking until internal temp reaches 203F in the thickest part. Probe should slide in like butter.
7. Rest & Slice: Let rest in a cooler or oven (turned off) for 1-2 hours. Slice against the grain and serve.

Tip: For an extra bark, unwrap the brisket for the last 30 minutes of the cook.