

Tommy Bahama®

FROM OUR *FLAVORS OF THE SOUTHERN COAST* COOKBOOK

Smoked & Baked Texas Brisket

MAKES 10-12 SERVINGS

RUB

2 Tbsp chili powder

1 Tbsp kosher salt

2 tsp ground cumin

1 tsp dry mustard

1 tsp granulated garlic

1 tsp granulated onion

1 tsp freshly ground black pepper

¼ tsp cayenne pepper

BASTE

1 cup/240 ml lager beer

1 Tbsp Worcestershire sauce

BRISKET

1 beef brisket, about 9 lb./4 kg

3 large handfuls mesquite wood chips, soaked in water for at least 30 minutes

All-American BBQ Sauce for serving (see below)

ALL-AMERICAN BBQ SAUCE (Makes 2½ cups/600 ml)

2 Tbsp vegetable oil

1 yellow onion, finely chopped

1 garlic clove, minced

1 cup/240 ml tomato ketchup

1 cup/240 ml ketchup-style chili sauce
½ cup/100 g packed dark brown sugar
½ cup/120 ml cider vinegar
2 Tbsp molasses (not blackstrap)
1 Tbsp Worcestershire sauce
1 Tbsp spicy brown mustard
1 tsp mesquite or hickory liquid smoke (optional)
½ tsp red pepper sauce, such as Tabasco®

INSTRUCTIONS

1. Heat the oil in a heavy medium saucepan over medium heat. Toss the romaine lettuce, red onion, capers, diced avocado, and ¼ cup feta in a large bowl. Add ¼ cup/60 ml of the vinaigrette and toss again. Season to taste with salt and pepper.
2. Add the onion and cook, stirring occasionally, until golden brown, about 5 minutes. Stir in the garlic and cook until fragrant, about 1 minute. Stir in the ketchup, chili sauce, brown sugar, vinegar, molasses, Worcestershire sauce, mustard, liquid smoke, if using, and pepper sauce. Bring to a boil. Reduce the heat to low and simmer, stirring often, until reduced slightly, about 20 minutes. Let cool. (The sauce can be covered and refrigerated for up to 1 month.)
3. To Make the Rub: Whisk all of the ingredients together in a medium bowl.
4. Trim the excess fat from the brisket, leaving a layer about 1/4 in./6 mm thick. Season the beef all over with the rub. Let stand at room temperature for 1 hour.
5. To Make the Baste: Shake all of the ingredients together in a plastic spray bottle.
6. Prepare an outdoor grill for indirect cooking over very low heat. Scatter a handful of drained wood chips over the coals or in the smoker box.
7. Place the brisket on the cool area of the grill. Close the grill and cook for 45 minutes. Add another handful of drained wood chips to the grill (and 12 briquettes to the coals of a charcoal grill to maintain the heat; you may need to leave the lid ajar for a few minutes to allow enough oxygen into the grill for the briquettes to begin to turn gray around the edges). Spray well with the baste. Repeat after 45 minutes. Continue cooking, spraying about every 45 minutes, until the brisket has smoked for 3 hours and 45 minutes.
8. Meanwhile, position a rack in the center of the oven and preheat the oven to 350°F/180°C. Transfer the brisket to a large roasting pan and cover tightly with aluminum foil. Bake until the brisket is very tender when pierced with a knife and an instant-read thermometer inserted into the center of the meat reads 190°F/88°C, 2½ to 3 hours more. Uncover the brisket during the last 30 minutes of baking.
9. Remove the brisket from the oven and let it stand, covered, for 30 minutes.
10. Transfer the beef to a carving board. Carefully pour any pan juices into a medium bowl. Let stand for 5 minutes, then skim off any fat that rises to the surface. Using a thin, sharp knife, cut the beef across the grain into thin slices. Place the slices on a platter and drizzle with some of the juices. Serve hot, with the sauce.