



SpitJack Brisket Rub

Slow cooked beef brisket has become the ultimate challenge for the barbecue chef. With competitions setting the bar higher and higher, a well-cooked brisket is now a lot more than it used to be. Without adding some of the injections and other hacks that competitors use to make it juicier and more flavorful, the rest of us must depend on the rub to give it the best taste profile.

Luckily, that's not such a bad or difficult thing. For classic brisket (Texas style) you only need salt and pepper, and that works really well. We are adding a couple of other things to give a wider range of flavors. We leave it vague in a couple of places to let you make it your own.

Makes enough for at least one 12-15 lb. beef brisket

Ingredients:

5 tablespoons Kosher salt
8 tablespoons ground black pepper
2 tablespoons granulated garlic or onion
2 tablespoons sweet, hot or smoked paprika
Patience
Practice

Procedure:

1. Mix all ingredients in a bowl.
2. Sift ingredients into another bowl and then sift again into the original bowl.
3. Place the rub into a spice jar or container with a large-hole lid.
4. Place a trimmed brisket fat side down on a clean surface. Holding the rub container 10-12" above the meat, shake it carefully to evenly coat the surface.
5. Flip the brisket over and repeat on the fat side. It is not necessary to coat the sides with rub
6. Let the brisket rest for up to 2 hours.
7. Carefully lift the brisket into a smoker and cook by whatever method or technique you choose.
8. Make sure any unused rub is stored in a tight container in a cool dark place.

Note: for more detailed instructions on cooking a beef brisket, check out our [Brisket Toolkit User Guide](https://spitjack.com/brisket-user-guide) by visiting <https://spitjack.com/brisket-user-guide>