



TIPSY FOODS

COOK A LITTLE TIPSY

SMOKED BEEF BRISKET

When thinking about smoking a whole beef brisket, make sure you have at least 10 hours to spare. It is easy to do, but it takes dedication.

Ingredients

- 1 whole, untrimmed beef brisket, 16 to 18 pounds
- 2 Tbsp Tippy Foods [Beef Brisket Rub](#)
- 2 Tbsp Tippy Foods [Bourbon Molasses Rub](#)
- 1 bottle of your favorite [Tippy Foods BBQ Sauce](#)

Instructions

1. Rub Brisket on both sides with the Tippy Foods Beef Brisket Rub.
2. Place on grill and smoke at low temp, 150 to 200 degrees for 6 to 8 hours flipping at midpoint.
3. Remove from grill and remove any excess fat.
4. Place on Aluminum Foil and sprinkle the Tippy Foods Bourbon Molasses rub all over.
5. Increase grill temp to 300 degrees.
6. Wrap in Aluminum Foil and put back on the grill for 3 to 4 more hours.
7. Remove from foil, slice and add your favorite Tippy Foods BBQ Sauce
8. Serve and enjoy.



You Tube Video Link <https://youtu.be/psFPefRmjvs>