

Smoked BBQ Brisket

Bobby Flay's classic brisket is smoked for four to five hours until extremely tender. He bastes it with a mop spiked with dark beer every 30 minutes.

Ingredients:

1/2 cup ancho chili powder
2 tablespoons paprika
1 tablespoon ground cumin
1 tablespoon dry mustard
1 tablespoon kosher salt
2 teaspoons cayenne
1 trimmed brisket with a layer of fat at least 1/4-inch thick, about 5 to 6 pounds

Dark Beer Mop:

1 large red onion
4 cloves garlic
2 serrano chiles, chopped
4 bottles of dark beer
1/4 cup dark brown sugar
2 bay leaves
Salt and freshly ground pepper

Directions:

Mix together the spices in a small bowl. Rub the entire brisket with the spice mixture, place on a baking sheet, cover and let stand in the refrigerator for at least 1 hour or up to 6 hours.

Prepare the smoker according to manufacturer's directions. Place the brisket in the smoker, fat side down, and smoke for 4 to 5 hours or until extremely tender. Baste with the mop every 30 minutes.

Dark Beer Mop:

Place all ingredients in a medium saucepan, season with salt and pepper and cook over medium heat for 15 minutes. Remove from the heat and let cool slightly.

