



A Recipe from Old Smokey Products Company

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RECIPES // Best Brisket Ever

Recipe for the Old Smokey Electric Smoker

Ingredients

- brisket
- 1T salt
- 1T pepper
- 1T onion salt
- 1T garlic salt
- 2T celery seed
- 2T worchestershire
- barbecue sauce

Directions

Mix above ingredients and rub on all sides of a butcher-trimmed brisket and wrap tightly in heavy foil. Refrigerate for 24 hours. Unwrap brisket and place on rack of smoker, fat side up. Brush with barbecue sauce. Cook on high for no more than 20 minutes a pound, but you'll probably want to turn the temperature gauge to 2/3 along the way. Check it after a couple of hours regardless, because it might get done faster. If you have a larger brisket, cut it in half and cook on both racks.