



**B&B's BEST**  
**YOU ARE WHAT YOU EAT**  
**SO EAT THE BEST**

## **SMOKED BEEF BRISKET**

When thinking about smoking a whole beef brisket, make sure you have at least 16 hours to spare. It is easy to do, but it takes dedication.

### **Ingredients**

- 1 whole, untrimmed beef brisket, 16 to 18 pounds
- 2 Tbsp [B&B's Best Beef Brisket Rub](#)
- 2 Tbsp [B&B's Best Smokey Molasses Rub](#)
- 1 bottle of your favorite [B&B's Best BBQ Sauce](#)

### **Instructions**

1. Rub Brisket on both sides with the B&B's Best Beef Brisket Rub.
2. Place on grill and smoke at low temp, 150° to 200° for 8 hours flipping at midpoint.
3. Remove from grill and remove any excess fat.
4. Place on Pink Butcher Paper and sprinkle the B&B's Best Smokey Molasses rub all over.
5. Increase grill temp to 300°.
6. Wrap well in the butcher paper and put back on the grill for 6 to 8 more hours.
7. Remove from grill and let set for 20 minutes.
8. Remove from paper, slice, and add your favorite B&B's Best BBQ Sauce
9. Serve and enjoy.

