

Ev's Texas Smoked Brisket

Classic Texas brisket with simple seasoning, low-and-slow smoke, and deep bark for true backyard BBQ flavor.



Ingredients

- Kosher salt
- 1 whole brisket, 10 to 14 lbs
- Optional: a small amount of Mason's Brand pickled brine for moisture or injection
- Coarse black pepper

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Instructions

Texas Smoked Brisket

This classic Texas smoked brisket keeps things simple: salt, pepper, patience, and smoke.

Instructions

1. Trim excess fat from the brisket, leaving about 1/4 inch on the fat cap and all edges are rounded.
2. Season generously with Cowtown Throwdown or simply Coarse Sea Salt and Fresh Cracked Tellicherry Black Pepper.
3. After the Brisket is well seasoned slap it on the smoker (Fat side up) while preheating the smoker to 225°F.
4. Place brisket on the smoker as far from the fire as possible.
5. Moderate temp up in stages. 225 deg - 3-4 hours - 250 deg to 170 deg internal temp (post stall).
6. With favorable bark development and 170 deg internal temp, Tallow wrap in butcher paper or foil boat. Bump smoker to 275 deg aiming at 204 deg Brisket internal temp.
7. Brisket is done cooking when internal temperature reaches about 203 - 208°F and the probe slides in and around easily.
8. Rest at 140 deg for at least 1 to 4 hours minimum, before slicing against the grain.

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Recipe Card

Main • April 2, 2026

9. Serve with pickles, onions, and white bread for a classic Texas presentation.

Tips

- Simplicity is the Texas way: let the meat and smoke do the work.
- Resting is critical for juicy slices.
- Learn to separate the Brisket. Flat from the Point. Cut against the grain
- Great for sandwiches, platters, and tacos the next day.
- The earlier you start the longer you can rest. Rest is key.

Tags

brisket • bbq • smoked • texas • grill