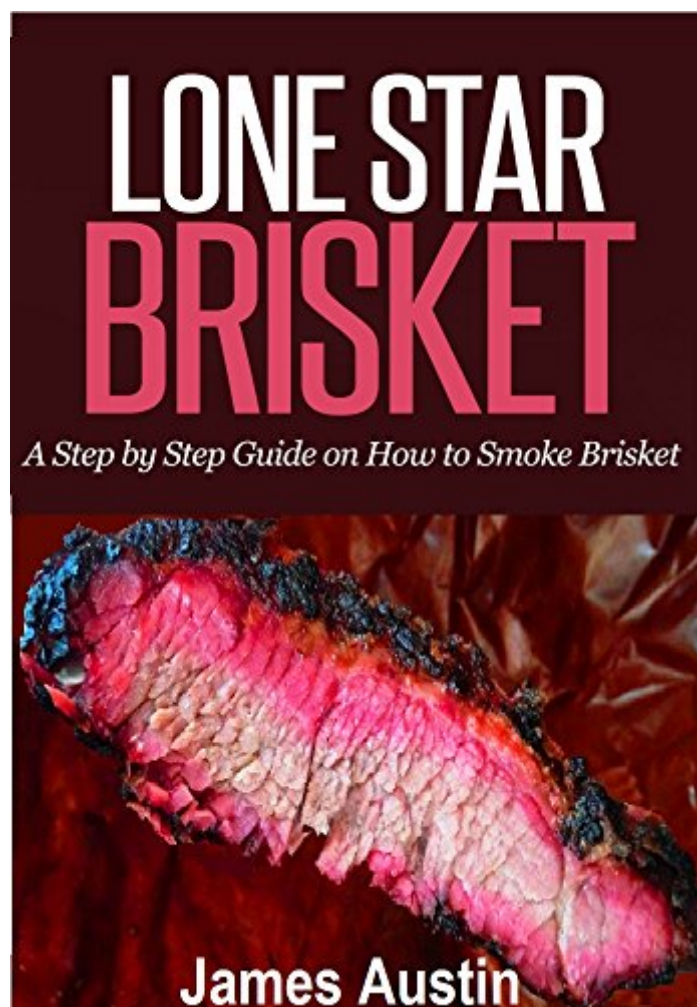


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# Lone Star Brisket: A Step By Step Guide On How To Smoke Brisket



## Synopsis

Lone Star Brisket is a book on how to smoke brisket EVERY step of the way. There is no cutting corners in this book. Learn how to smoke brisket the right way the first day. If youâ€™ve never smoked a brisket before, you will come away with all the knowledge you need to smoke brisket the way the pros do. If you have smoked a brisket before, you will learn how to take your brisket to the level of perfection just the way I did. Skip all the headaches and heartaches that I went through! In this book youâ€™ll learn:

- What to look for in selecting a brisket
- Wood, charcoal, and wrapping techniques
- How to trim fat off a brisket
- What rub to use for the brisket
- The steps to getting your smoker ready
- Temperature and timing guidance
- How to tend the brisket throughout the smoke
- How to deal with fluctuating pit and brisket temperatures
- When and how to slice the brisket
- How to store and reheat the brisket
- My own personal trial and errors
- And much more!

James Austin is a co-creator of The Smoke Mat, as seen on .

## Book Information

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## Customer Reviews

I liked the author's honesty in disclosing how difficult it was to find a way to get consistent satisfactory results in his pursuit of how to cook brisket Texas style. I personally can relate to his efforts. It's almost like watching a Wiley Coyote vs. the Roadrunner cartoon. The coyote frustratingly

pursues the elusive roadrunner despite his extreme efforts to capture him. Mr. Austin is in a similar position with attaining Texas style brisket results. However, in Mr. Austin's case, he claims to have finally arrived at consistent results, using extreme measures, such as meat tenderizer, and popcorn butter flavoring, among other spices. The problem here is that although the results are probably consistent and tasty, it doesn't appear that Mr. Austin's form of brisket is truly Texas style brisket, which according to Franklin depends mostly on salt and pepper for a dry rub. Both Austin and Franklin agree on having the brisket reach an internal cooking temperature of between 195 - 205 degrees. Austin and Franklin agree that Texas style brisket requires a smoke temperature of around 250 degrees for approximately an 1 hour per pound. They agree that there are times to wrap the brisket in butcher paper while the brisket is finishing the cooking process. Mr. Austin's problem is that he is searching for a scientific formula to prepare brisket. However, truly satisfying results depend on both the science and art of cooking according to Franklin and other Texas brisket pit masters. Franklin employs sight, touch, pull, and jiggle tests to determine the brisket's different states of readiness. True Texas brisket, as I understand it, requires only high quality of meat, salt and pepper, and the proper cook to produce it's stand alone great taste. Mr.

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