

Featuring Tennessee Gourmet® Products

© 2006

Beef Brisket

1 4-6 pound beef brisket	¼ cup Extra Virgin Olive Oil (EVVO)
¼ cup Tennessee Gourmet® Savory Rub	

Preheat the oven or smoker to 225° F.

Lightly coat the brisket with EVVO. Season the brisket liberally with the Savory Rub.

Cook in the oven or smoker until the internal temperature on an instant- read meat thermometer reaches 175° F, about 4 to 6 hours. Remove the meat from the oven or smoker and wrap in a double layer of aluminum foil to seal in the juices. Turn the foiled meat upside down and place it back in the oven or smoker for 1 more hour. Remove and let the meat rest for 20 minutes. Slice in ¼-inch thick slices.