Barbecue Beef Ribs

5 lb Beef short ribs
3 c Black Jack BBQ Sauce

Place ribs in a flat pan or dish. Pour sauce over ribs, turning so as to coat both sides; pierce meat with a large fork. Marinate 8 hrs. turning once. Remove ribs from marinade and brush off excess sauce to avoid burning Broil or cook over coals for 10 mins. Brush with marinade and cook 4-5 mins. more. Heat remaining sauce and serve with ribs.(Ribs may be cooked in a covered pan in a 350 deg. oven for 1 1/2 hours, if desired.)

Barbecued Brisket of Beef

1 c White wine
3 c Apple cider
1/4 c Honey
2 tb Dijon mustard
1/4 c Soy sauce
2 tb Brown sugar, packed
1 tb Minced garlic
1 tb Minced fresh ginger root
1 tb Whole coriander
2 Sprigs fresh thyme
1 Brisket of beef (2-1/2 lb)

COMBINE WINE, CIDER, HONEY, mustard, soy sauce, brown sugar, garlic, ginger root, coriander and thyme in Dutch oven or heavy roasting pan. Add brisket. Cover tightly and place in oven. Turn oven to 350F and cook 1 hour. Remove brisket from cooking liquid, cover and set aside. Transfer liquid to medium pan and cook over medium heat until reduced to a glaze and thick enough to coat back of spoon. Using covered grill, light about 12 charcoal briquettes and add small piece of mesquite or other wood. Be sure to place charcoal and wood to one side of grill. Arrange brisket on grill so that it is not directly over burning wood. Paint it with some glaze. Place cover on grill and smoke brisket 1 hour, turning meat and coating with glaze every 15 minutes. Add charcoal or wood, small piece at a time, if fire seems to get too cold. Remove from grill, thinly slice meat against grain and serve. Offer any remaining glaze on side.

Barbequed Beef Short Ribs

6 lb Beef chuck ribs, cut into -1 rib pieces
1 c Water
3/4 c Soy sauce
2/3 c Dry sherry
1/2 c Packed dark brown sugar
6 ea Cloves garlic, minced
1 tb Ground red pepper
1 tb Fresh grated ginger
2 ts Chinese five spice powder

Trim excess fat from ribs. In large roasting pan, arrange ribs in single layer. For marinade, in medium saucepan combine remaining ingredients. Cook over medium heat on range top until sugar is dissolved. Remove from heat; cool slightly. Pour marinade over ribs. Cover and marinate in refrigerator for at least 1 hour, turning ribs once.

Cover roasting pan with foil. Arrange medium hot briquettes around drip pan. Place roasting pan on grill, cover grill and cook ribs 45 minutes. Remove ribs from roasting pan and place directly on grid; reserve marinade. Continue cooking in covered grill, 45 to 60 minutes longer or until ribs are tender, turning occasionally. Brush ribs again with reserved marinade during last 10 minutes of grilling.

BBQ Short Ribs

4 lb Beef short ribs	-OR- Lite Syrup
1 ts Salt (optional)	1/3 c Lemon juice
3/4 c Chopped onion	3 tb Worcestershire sauce
1 tb Vegetable oil	2 tb Prepared mustard
3/4 c Catsup	1/4 ts Pepper
1/2 c Aunt Jemima Syrup	

Trim excess fat from ribs. Place ribs and salt in 4-qt. saucepan or Dutch oven. Cover with water, bring to a boil. Cover; simmer 1-1/2 to 2 hours or until tender. Meanwhile, saute onion in oil until tender. Add remaining ingredients; simmer 15 minutes. Drain ribs. Place on rack in broiler pan or over ash-colored coals on outdoor grill so meat is 6 to 7 inches from heat. Broil 10 minutes, turning occasionally. Baste ribs with sauce; continue broiling about 10 minutes, turning and basting frequently with sauce. Serve with remaining sauce, if desired.

Beef Brisket From Kip

1 8 pound beef brisket	All-south barbeque rub

Recipe by: Kip Jones Well, I fixed my first brisket this past weekend. Thanks to all BBQ list folks for the helpful suggestions and recipes that made this endeavor a success. Most recommendations to me, posts and e-mail, were centered on the importance of slicing the brisket against the grain. Bear suggested baked beans for a side dish and I fixed that. I had some input from the southwestern part of the US on side dishes, but, unfortunately, many of the ingredients necessary for these recipes are not available here in WV.

Here is the way I did it: 7:00 AM Friday morning. Unwrapped the brisket (8 lbs.) and washed it down. Rubbed in the "All South Rub," not too heavy, and as per suggestions of Dwight's recent post, put his heavy coating of brown sugar to it. On to the H20, gas fired bullet smoker at 8:00 AM. Adjusted the flame as low as possible + a bit. One big, fist sized chunk of (1 hour soaked) hickory. Water pan full. Put on the brisket, fat side up.

At about 12:00 noon I checked it out and found that the water level was ok. and added, and maybe I'll not do this again, added another big chunk of hickory. Checked the water level again at 3:00. It was ok. At 5:00 PM (10 hours later) I took it off and put in a roaster pan with about a half cup of water. It was a nice brown color. Capped off the roaster pan with aluminium foil and put it in the refrigerator. That's it for day one. LAZY ~ Q, huh?

Saturday. 8:00 AM . In the oven at 185 degrees until 6:00 PM then took it out to cool for slicing. Yes, my mouth is watering from the aromas in the kitchen. By the way, in the mid-afternoon, I fixed a barbeque sauce, to serve on the side with the brisket. See Carey Starzinger's BBQ sauce # 23.

Now, at 6:30 sharp, the totally unexpected, drop-in guests from out-of-town hit the door, drank all of our beer and stayed until 11:30. At this time, 6:30 PM, just to be sociable, I quit drinking beer, so they could have it and I switch to scotch. At about 8:30, when I was finally able to face the handwriting on the wall, and still fairly sober, I did manage to refrigerate the complete dinner and kept on smiling at the guests. Oh yes, I did invite them to have dinner with us, but was declined. So we hit the sack hungry and a little grumpy.

Sunday. 4:00 PM. Take the brisket, the beans, the dipping sauce out of the refrigerator and let them warm up on the counter for about a hour. Pre-heat the oven to 175 and put in the brisket at 5:30. I finally serve it at 7:00 and it is perfect! Finding the grain is no problem.

You can cut this baby with a fork. If I made a mistake any mistakes at all, I might cut back on that last chunk of hickory. It was just a bit more smoky than necessary, so the wife suggested. I agree. I like a light smoke taste.

Anyway, if you have a water smoker, don't believe that you can't fix a respectable brisket. Go for it.

Bubba's Fajitas

1 lb Beef skirt steak
1 cl Garlic, chopped
1 ts Cumin
1 tb Chopped fresh cilantro
1/3 c Worcestershire sauce
1/4 c Soy sauce
1 ts Liquid Smoke
1 md Yellow onion, sliced in Rings
Juice from 1 large lime
Pepper to taste.
Green and yellow peppers
Guacamole
Refried beans
Mexican rice
Warm flour tortillas

Those self-appointed guardians of Texas cuisine, Bubba & Billy Joe, stopped by the other day and saw a request for fajitas so Bubba asked me to post his version. Serves 4 regular people or two hungry Texans.

Trim fat from steak. Pound lightly to tenderize. Place meat in non-metallic container. Top with onion rings. Combine remaining ingredients. Pour over meat and onions. Cover and refrigerate overnight. (At this point he says to go out and just party, party, party -- just forget about these tasty fajitas 'til tomorrow.) Next day - or whenever you find your way back home, remove the meat and onions, reserving the marinade. Separate the meat and onions. Place meat on grill, basting often with the marinade and turning often to prevent charring. You gotta do this on a grill - it's not the same in a broiler. Meanwhile, saute the onions in butter with some green and maybe some yellow peppers sliced into strips. When the meat's done, slice it into thin strips, cutting across the grain. Serve with homemade refried beans, Mexican rice, guacamole, picante sauce or salsa, sour cream, grated cheddar, your sauteed veggies and of course, warm flour tortillas to hold it all together. Bubba uses handmade tortillas

he gets from a nearby restaurant. They're much better than store bought. (Hint: I think this recipe is even better with chicken, but don't tell Bubba I said that, 'cause he thinks real men eat beef, and only sissies eat chicken!)

Thanks again Bill, Bubba and Billy Joe.

Carne Asada
2 pounds flank steak
12 flour tortillas (corn are good also)
cup tequila
1/4 cup lime juice
1/4 cup lemon juice
1/4 cup orange juice
4 cloves garlic, crushed
1 medium onion, chopped
1 teaspoon black pepper
1 cup salsa
1 cup guacamole
1 teaspoon Tabasco

Mix juices, garlic, onion, tequila, Tabasco and pepper in a bowl. Add meat and marinate both sides. Cover and refrigerate, turning meat over occasionally. Let sit for 4 hours or more. Preheat grill. Place a few drops of water on each tortilla, stack and wrap in aluminum foil. Place on grill. Remove meat from marinade, reserving marinade. Place on grill. Turn steak and tortillas once during cooking. Brush steak with remaining marinade. Cook to your liking (12 to 15 minutes for medium rare). Cut into thin slices. Place a few slices of steak on each tortilla with salsa and guacamole and serve.

Chili Barbecued Beef

MARINADE
4 ts Cumin
2 ts Chili powder
1/8 ts Cinnamon
1/4 c Olive oil
1/4 c Fresh lime juice
1/4 c Balsamic vinegar
2 tb Molasses
2 tb Chopped fresh oregano
Or
1 ts Dried oregano
1 tb Minced garlic
1 1/2 lb Beef flank or top round -- Steak or pork tender
Curly endive -- radishes or Other greens -- for garnish

Marinade: Combine cumin, chili powder and cinnamon in small saucepan. Cook over high heat until fragrant, 40 seconds. Whisk in oil, lime juice, vinegar, molasses, oregano and garlic. Pour marinade over meat in shallow dish, turning to coat. Cover and refrigerate 4 hours or overnight. Remove meat from refrigerator 30 minutes before grilling. Prepare grill. Remove meat from marinade. Grill beef over medium coals, basting occasionally, 7 to 8 minutes per side for medium-rare, pork 12 to 15 minutes, until meat thermometer inserted in thickest part reaches 160 degrees. Let stand 5 minutes. Slice thin across the grain. Serve with a black bean salsa.

Per serving without salsa: 245 calories, 15 g fat, 57 mg chol, 73 mg sodium. Source: Ladies' Home Journal Magazine/July, 1993 DOTTIE, in Irvine, CA 8-31-94 Cooking the spices, even for a few seconds, helps reduce their rawness. Your guests will never guess the ingredients in the marinade---it tastes sweeter than you might expect.

Jeff's Favorite Barbecue Brisket

6 lb Beef brisket	1/4 lb Mesquite wood
Smoker for cooking	Basting sauce
10 lb Charcoal	Barbecue sauce

This is a perfect way to spend a day, and makes a meal fit for a king!

It really takes a smoker to make this successfully, but creative folks can use whatever's handy.

Select a good quality beef brisket. Trim off excess fat and store in refrigerator until ready to barbecue.

If you wish, marinade the meat for additional flavor or tenderness. A good marinade can consist of water, Worcestershire Sauce, Soy Sauce, pepper, lime or lemon juice - whatever you like! (No Salt, though)

Start 8 lbs. of the charcoal and allow coals to develop gray ash over all before beginning to cook. Reserve the remaining 2 lbs. for adding when needed later. Add wood that has been soaking in water for an hour or so.

Cook the meat on a grate approx. 8 inches over the coals, adding charcoal and wood to fire as needed. It isn't necessary to keep a heavy smoke at all times, just 1/2 of the cooking time. Use a meat thermometer to determine doneness of meat to your preference. If the smoker has an indicator for temperature, a low heat is fine. Coals and wood tend to burn at lower temperatures when enclosed in a smoker.

While cooking, it is essential to baste often with the basting sauce. Usually every 10 minutes or even less will ensure a juicy and delicious brisket.

If basting with another sauce, remember that anything containing sugar or tomato will burn, leaving a scorched flavor. That's especially true with meats cooked over long periods of time.

Serve with the warmed barbecue sauce and breads, beans, salad or potatoes.

Korean Barbecue - Bulgogi

2 lb Lean Beef Tenderloin
1/2 c Light Soy Sauce
1/4 c Dark Soy Sauce
1/2 c Water
3 tb Finely Chopped Green Onion
3 ts Crushed Garlic
2 ts Finely Minced Fresh Ginger
1/2 ts Black Pepper
1 tb Sugar
2 tb White Sesame Seeds, Toasted
- And Ground
1 tb Sesame Oil

Bulgogi or Bulgalbi, broiled (grilled) beef strips and beef ribs respectively, exemplify an age-old tradition of cooking on a curved iron hotplate - a tradition that is matched in northern China and neighboring Mongolia as introduced by the Manchurians. Today this has been streamlined for table service, with specially built cone-shaped hotplates fitted over tabletop burners, to provide an enjoyable and intimate eating experience. Meats of all kinds, including mutton, pork and poultry, offal and seafood, are cooked in this way, being first marinated in a spicy mixture encompassing the characteristic seasonings: soy sauce, sesame oil, garlic, ginger, pepper or chili, toasted sesame seeds and green onions. The meat is marinated well in advance so that the flavor is intense. Cooking time is minimal - just enough to cook through and seal the surface. Serve Bulgogi with white rice and yangnyum kanjang sauce, together with a selection of accompaniments such as kim chee (chili pickled cabbage) and jeot khal (spiced whitefish).

Cut the beef across the grain into very thin slices, then cut into narrow strips. In a glass or stainless steel dish mix all remaining ingredients together. Add the beef and stir thoroughly. Cover and let marinate for at least 3 hours.

Preheat a tabletop broiler (Hibachi or Ghengis Kahn Cooker), protecting the tabletop with an asbestos mat or other suitable heat shield.

Each diner, or the host/hostess, places a portion of meat on the broiler (griller) and cooks it quickly on both sides. The meat is dipped into the sauce before eating. Use wooden chopsticks or small forks/fondue forks.

Korean BBQ Beef

2 lb Beef sirloin tips; cut into
1/2 c Soy sauce
6 tb Sugar
6 Green onions
2 Cl Garlic; minced
4 tb Sesame oil
1 tb Sesame seeds

Recipe by: Anna Baird Mix it all together and marinate at least 2 hours. Can either cook it on the grill as kebabs or stir-fry by itself. Enjoy.

When I don't have sirloin tips, I use flank steak and it tastes just as goo Also, I substitute hot pepper sesame oil and also add cayenne pepper for more kick. The sugar allows the beef to caramelize a little (I tried using cane sugar once but it didn't caramelize).

NOTES: Just tried this recipe recently (4 or 5 times) and it is absolutely wonderful - from Omaha Steaks recipe book

Mooney's Sticky Monster Bones

5 lb Meaty beef ribs	Marinade
1 10 1/2 oz can beef broth	1 c Mesquite flavored bar-b-q sauce
Dry rib seasoning	1/4 c Apple cider
Barbecue sauce	

Combine marinade and marinade meat in refrigerate over night. To freeze put meat and marinade in ziploc and refrigerate the night before grilling.

Set up grill use hickory chunks of wood and pour beef broth on drip pan and add dry rib seasoning.

Remove ribs from marinade and drain and liberally add barbq seasoning. Place the ribs on grill over the drip pan and smoke 2 1/2 to 3 hours. Add barbq sauce at least two to three times during the final hour. Will hold nicely in 200 degree oven for several hours if covered. Serve with extra sauce. Typed by Annette Johnsen Source Kansas City Barbq Society

New Mexico BBQ Beef Ribs

1/3 c Red Chili Sauce	1 ea Onion, diced
1 c Dry Red Wine	1/2 ts Salt
2 tb Olive Oil	1/4 ts Pepper, fresh Ground
1 ea Clove Garlic, large, minced	4 lb Beef Short Ribs

Combine all ingredients except ribs. Let sit for 15 minutes. Marinate ribs in sauce thoroughly. Sear 5 minutes on each side. Cove grill with heavy foil, add ribs and spoon sauce over. Cook for 5 minutes, turn and spoon more sauce. Keep turning and saucing every 15 - 30 minutes until done.

Old Buffalo Breath Chili (1985)

5 lb Chuck roast	2 tb Mild chile
8 Cl Garlic ; crushed	2 tb Hot chile
1/4 c Olive oil	Beef broth
2 tb Mexican oregano	Masa harina
1 tb Cumin seeds ; toasted and gr	Small whole dried piquin chi
Juice of 1 lime	Salt ; to taste

Recipe by: John Thorne Sep/Oct Chile Pepper Magazine This writer's own. On the Texas range, firewood meant mesquite. Not only did the trail cook use it for his own pit cooking, but the ranch cook used it to fire his wood stove. Until it was replaced with gas and electric, mesquite-flavored grilling dominated rural Texas cooking with its distinctive sweet savor. The meat of this chili is seared over charcoal where mesquite chips have been set to flame (the taste of mesquite charcoal is indistinguishable from that of any other hardwood), which gives the resulting chili a haunting hint of smoke -- and without tasting a bit like barbecue, since there is no onion or tomato in it, none at all.

For the fire: mesquite wood chips and hardwood charcoal.

For the Rub: 2 or 3 cloves of garlic and chili powder.

The chuck roast should be as lean as possible and cut at least three inches thick. Two or three hours before you plan to make the chili, rub the meat all over with a mash of crushed garlic and salt then sprinkle it with chili powder to coat it lightly. Loosely cover it with plastic and set it aside.

Fire up enough hardwood charcoal to sear the meat in an outdoor grill, preferably one with a cover. At the same time, soak a few handfuls of the mesquite chips in the water. When the coals are covered with gray ash, spread them out evenly, and scatter the soaked mesquite chips over them. Then immediately set the meat on a grill over the smoke, about an inch from the coals. Cover the grill and adjust the dampers to maintain a slow, steady heat. Let meat sear for about 12 minutes (this is meant to flavor, not to cook the meat) and turn over to sear the other side for the same amount of time. Remove it from the heat, saving any juices on its surface, and transfer to the refrigerator. Let it cool thoroughly, about one hour.

After the meat has cooled, trim away any surface fat or cartilage. With a sharp knife, cube the meat into the smallest pieces you have patience for, saving all juices. Heat the olive oil in a large, heavy pot over moderate heat. Stir in the garlic and saute until it turns translucent. Stir in the meat and all reserved meat juices, adding just enough beef broth to cover, or about one cup. Pour in the lime juice and sprinkle in the rest of the seasonings, stirring and tasting as you go. Crumble in a few piquins or other fiery chilis to bring the heat up to taste. However, do not try to adjust the seasoning to perfection right now; it's easy to ruin a chili by correcting the flavors too soon -- the long cooking will smooth and sweeten it.

Lower the heat to as low as possible. If the pot is left to boil, the meat will toughen. Every half hour or so after the first hour, taste for seasoning, adjusting and thickening with the masa harina a teaspoonful at a time. The chili should be about ready to eat in three hours, although it will benefit from a night's ageing in the refrigerator.

Serve it simmering in large, heavy bowls with an ample supply of soda crackers and a side of beans, but not much else except, maybe, hot, black coffee or quart-sized glasses of iced tea or a few frosty bottles of your favorite beer. And, after a good long while, push things aside, lean back in your chair, and start arguing.

Oriental Short Rib Barbecue

2/3 c Green onions, thinly -sliced
1 1/2 tb Toasted sesame seeds, -crushed
1 c Each soy sauce and water
1 tb Each minced garlic and -grated fresh ginger
1/4 c Dark roasted sesame oil
2 1/2 tb Brown sugar, packed
1/2 ts Red pepper, ground
1/8 ts Red pepper pods, crushed
4 Ibs beef short ribs, * -well trimmed

Combine green onions, soy sauce, water, sesame oil, brown sugar, sesame seeds, garlic, ginger, red pepper and red pepper pods. Place short ribs in a plastic bag; add marinade, turning to coat. Close bag securely, and marinate in refrigerator 4-6 hours (or overnight, if desired), turning occasionally. Remove ribs from marinade; reserve marinade. Place ribs on grid over medium coals, cover. Grill 10-12 minutes, turning once and brushing with marinade before serving. Makes 12 servings.

*Short ribs can be ordered from retailers. They are cut 3/8- to 1/2 inch thick. Each has three cross-cut rib bones.

Oriental Short Rib Barbeque-Uldrich

4 lb Beef short ribs; *
2/3 c Green onions; thinly sliced
1/2 c Soy sauce
1/2 c Water
1/4 c Dark-roasted sesame oil
2 1/2 tb Brown sugar; packed
1 1/2 tb Sesame seeds; toasted, -crushed
1 ts Garlic; crushed
1 tb Fresh ginger; grated
1/2 ts Ground red pepper
1/8 ts Fresh ground Szechuan pepper
Fresh mild red chili peppers
Green onions
Radish rose

* Trim the beef short ribs and cut no more than 3/8 to 1/2" thick.
NOTE FROM JOHN ULDRICH: "This is a Blue Ribbon Winner created by a friend and cook-off competitor--John Michels. He won the outdoor division and Grand Champion award with this dish in the 1988 National Beef Cook-off -- a $15,000 entry!" Combine sliced green onions, soy sauce, water, sesame oil, brown sugar, sesame seeds, garlic, ginger, red pepper and Szechuan peppercorns. Place beef short ribs and marinade in plastic bag or utility dish, turning to coat. Close bag securely or cover dish and marinate in refrigerator 4 to 6 hours, turning occasionally.

Remove ribs from marinade; reserve marinade. Place ribs on grill over medium coals. Broil 5 to 6 minutes. Turn ribs over; brush or spoon on marinade. Cover and continue cooking 5 to 6 minutes or until desired degree

of doneness. Place ribs on platter; garnish with chili peppers, green onions and radish rose.

Peppered Rib Eye Steaks

4 Beef rib eye steaks; -1 1/2 inches thick
1 tb Olive oil
1 tb Garlic powder
1 tb Paprika
2 ts Thyme; dried ground
2 ts Oregano; dried ground
1 1/2 ts Pepper
1 ts Salt
1 ts Lemon pepper
1 ts Red pepper; ground
Orange slices; optional
Parsley sprigs; optional

Brush steaks lightly with olive oil. In a small bowl, combine all seasonings. Sprinkle seasoning over steaks and press in both sides. cover and chill for 1 hour. Grill steaks, turning once, over medium-hot coals 14-18 minutes for rare; 18-22 minutes for medium; 24-38 minutes for well done. Place on a warm serving platter; cut across the grain into thick slices. Garnish with orange slices and parsley if desired.

Red's Barbecued Brisket

10 lb Beef brisket

Recipe by: Chile Pepper Magazine - Sep/Oct 1990 Most barbecue in Texas revolves around beef, and more specifically, brisket. When you select your brisket, choose only "packer trimmed" briskets in the ten to twelve pound category. The smaller briskets don't have enough fat to tenderize them, and the larger ones could have come off of a tough old range bull that no amount of cooking will ever tenderize. Avoid closely trimmed or "value packed" brisket pieces. The fat that was cut off to make 'em pretty is the very stuff that would have made them tender! All briskets have a fat cover on one side. Ignore this! Squeeze the thick end with both thumbs. When you've found the brisket with the smallest fat kernel, that's the one for you. Take it home and build your fire. While your fire is getting going--I build mine out of a mixture of mesquite and oak--rub your brisket with a dry "rub." [See Red's Dry Rub recipe] Make sure that the meat is thoroughly coated. This helps seal the meat, and adds a flavorful crust.

Thoroughly coat all surfaces of the brisket with lemon juice, and rub in well. Sprinkle dry rub generously all over the brisket, rubbing in well. Make sure that the brisket is entirely covered.

When the wood has burned down, move the coals to one side of the pit, place the meat away from the direct heat, fat side up (let gravity and nature do the basting), and close the pit. Some people add a pan of water near the coals to provide added moisture, but I don't. Now, don't touch the meat for

12 hours. Just drink a few beers, cook a pot of beans, and tend your fire. You'd like to hold the cooking temperature around 210 degrees F. in the brisket cooking area. Since "helpers" usually show up at the first whiff of smoke, you probably ought to put some of your leftover rub on a couple of racks of pork ribs and toss them on the pit, in the hotter end, and baste and turn 'em for four and five hours, just to keep the animals at bay. Meanwhile, see Red's Prize Winnin' Pintos recipe to keep you busy.

Back at the pit, after the twelve hours are completed, generously slather the brisket with a basting sauce (not a barbecue sauce), wrap it tightly in aluminum foil, and return to the pit. [See Red's Basting Sauce recipe] Close off all of the air supplies to the fire, and allow the meat to "set" in the pit for three or four hours. This really tenderizes the meat. Serve your brisket with beans, cole slaw, Jalepenos, onions, pickles, and plenty of bread. Cold beer or iced tea are the traditional beverages of choice.

You'll find that a ten-pound brisket will yield about 8-16 servings, depending on the individual brisket, and the size of the appetites of the guests.

Texas Barbecued Beef Brisket #1

10 lb Beef brisket
2 c Basic All-American BBQ sauce
2 c All-south barbecue rub; see

Recipe by: The Thrill of the Grill by Chris Schlesinger 1. Rub the brisket thoroughly on all its sides with the barbecue rub, and allow it to come to room temperature.

2. In the pit of a covered grill, build a very small fire on one side as far up against one wall as possible. Place the brisket on the grill on the side opposite from the fire so that none of the brisket is directly over the flame. Put the top on the cooker, pull up a chair, and grab the cooler.

This is where a person learns about the Zen of Barbecue. You gotta keep the fire going, but very quietly. If you've got a thermometer on your covered grill, you want to keep the temperature between 180 and 220 F. Remember, "Slow and low is the way to go." You have to figure out your own personal refueling policy. The one I like is one handful of coals or wood chunks to every beer.

This goes on for about 8 to 10 hours or however long you can make it, the longer the better. Don't be scared by the darkening of the exterior, the outside of the brisket will be superdark--my personal favorite part.

3. Upon completion, pull the brisket out, trim off any excess fat, and slice it thin. Serve with barbecue sauce on the side--no pro would ever cover properly cooked brisket with sauce, he'd just dab on a touch.

Obviously the key here is a tremendous amount of patience and a day when you want to do nothing but sit around. But the end product is one of those

great culinary events that results from spending a lot of time doing something that is relaxing and enjoyable. Make sure you have plenty of tall boys for eating this.

Texas Barbequed Beef Brisket #2

1 ea Boneless beef brisket (6 to - 8 pounds)	1 ea Medium onion, grated
2 ts Paprika	1 1/2 c Catsup
1 ts Ground black pepper, divided	1 tb Fresh lemon juice
1 tb Butter	1 tb Worcestershire sauce
	1 ts Hot pepper sauce

Trim external fat on beef brisket to 1/4 inch. Combine paprika and 1/2 tsp of the black pepper; rub evenly over surface of beef brisket. Place brisket, fat side down, in 11 1/2 X 9" disposable foil pan. Add 1 cup water. Cover pan tightly with aluminum foil. Place in center of grid over very low coals (use a single layer of coals with space in between each); cover cooker. Cook 5 - 6 hours, turning brisket over every 1 1/2 hours; use baster to remove fat from pan as it accumulates. Add 1/2 cup water, if needed, to pan during cooking. (Add just enough briquette during cooking to keep coals at a very low temperature). Remove brisket from pan; place on grid, fat side down, directly over very low coals. Reserve pan dripping. Cover; continue cooking for 30 minutes to 1 hour.

Meanwhile, skim fat from pan drippings; reserve 1 cup drippings. Melt butter in medium saucepan over medium heat. Add onion; cook until tender crisp. Add reserved pan drippings, remaining 1/2 teaspoon black pepper, the catsup, lemon juice, Worcestershire sauce and hot pepper sauce; simmer 15 minutes.

Carve brisket into thin slices across the grain; serve with sauce. Garnish with fresh peppers and lemon and lime slices.

Note: For a smokier flavor, soak oak, pecan, mesquite or hickory chips in water 30 minutes and add to very low coals.

Texas Beef Barbecue #1

3 1/2 lb Beef Brisket; In 1 Piece	2 Cloves Garlic; Minced
1 c Catsup	1 md Fresh Or Canned Green Chile
1/2 c Cider Vinegar	Seeded And Minced; OR
1/4 c Worcestershire Sauce	2 ts Chili Powder
1/4 c (1/2 Cube) Butter	1 ts Paprika
3 Ribs Celery; Finely Chopped	1/2 ts Salt
1 md Onion; Finely Chopped	1/2 ts Freshly Ground Black Pepper

When the fire has burned down to hot coals, spread to provide moderate heat and fit a drip pan in front of in the center of the coals. Place the brisket, fat side up, over the drip pan. Cover the grill and adjust the

dampers to maintain slow steady heat. While the meat is cooking, in a sauce pan combine all of the other ingredients, blending well, and simmer for 10 minutes. After 1 hour, baste the meat lightly with the sauce and turn the meat as needed to cook evenly. Replenish the fire as needed, but don't pile the coals, as the brisket should cook slowly. Cook 4 to 5 hours total until the meat almost falls apart. Sprinkle 2 to 3 handfuls of hickory chips, that have been soaked in water, over the coals. Cover the grill or enclose the top of the meat in a sheet of foil, tucked around the bottom edges of the meat and let the hickory smoke the meat for 10 to 15 minutes. Remove the cover and brush the meat with the sauce. Place the meat on a platter and slice. It will crumble. Serve the meat and the remaining sauce on split and buttered sandwich buns. Any leftover sandwiches can be frozen and reheated in a Microwave or conventional oven, or the shredded meat and sauce can be frozen together to reheat later for sandwiches.

Texas Beef Barbeque #2

6 lb Beef brisket	3 Bay leaves
2 qt Bone stock	Salt and pepper

Recipe by: Walter Jetton Put the bay leaves in a about a cup of water and bring to a boil. Let it simmer 10 minutes or so, then remove the leaves and add the bay tea to the bone stock, along with the salt and pepper. Put the brisket in your Dutch Oven and add the stock mixture to cover it about a quarter of the way. Cover and cook over the fire, turning the brisket about every half hour until it's nearly done. This can be determined by forking. Mop it and lay it on the grill to finish cooking, being sure to turn it and mop it every 20 minutes or so. To make a good natural gravy, add a little Worcestershire Sauce and maybe a dash of chili powder to the liquid you cooked the brisket in. You can also serve this with barbecue sauce.