

Spice Smoked Beef with Oregano

Head SDSU Football Coach John Stiegelmeier's beef tailgate recipe

Total cook time approximately 8 hours. Approximately 10-15 servings

1 beef brisket approximately 8lbs

The Rub

6 Tbsp Paprika

¼ cup salt

3 Tbsp Garlic Powder

3 Tbsp Onion Powder

1 ½ Tbsp Black Pepper

1 ½ Tbsp Dried Parsley

2 ½ tsp Cayenne Pepper

2 ½ tsp Cumin

1 ½ tsp Coriander

2 tsp Oregano

½ tsp hot chili powder

Preheat the smoker prior to smoking. Add woodchips during the smoking timeframe. Preheat smoker to 250°F.

Mix the spices together in a small bowl. Apply spice mixture on the brisket and place in the smoker. Cook for about 6 hours. After 6 hours the smoker temperature decreases to about 170°F. Take the brisket out from the smoker and then wrap with aluminum foil.

Return the brisket to the smoker and continue to cook for about 2 hours. This will increase the tenderness of the smoked beef.

When the brisket has reached your desired doneness, or when temperature reaches 205°F, remove it from the smoker and let rest on the serving platter. Then slice the beef and enjoy.