

SMOKING BEEF

TEXAS-STYLE



TEXAS BEEF COUNCIL



SMOKING BEEF, TEXAS-STYLE

Smoking is a time-honored tradition centuries older than Texas. It was not only a way to preserve meat, but it was soon discovered that it also browns and flavors the meat. Texas-style smoking deliciously pairs hot air, hardwood smoke, and time to create that delicious flavor - ideal for Brisket - because in Texas, if you're not smokin' Brisket, you're not really livin'.

In addition to Brisket, Prime Rib, Short Ribs, Tenderloin, Tri-Tip, sausage, burnt ends, pastrami, and beef jerky can also be prepared in the smoker.

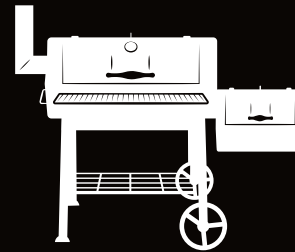


TYPES OF SMOKERS



There are many options for smokers. You can even turn your gas or charcoal grill into an offset smoker. For more information, visit:

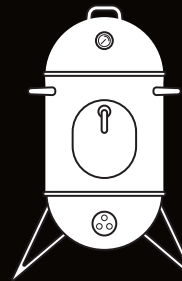
BeefLovingTexans.com/cooking/cooking-methods



Horizontal
Offset Smoker



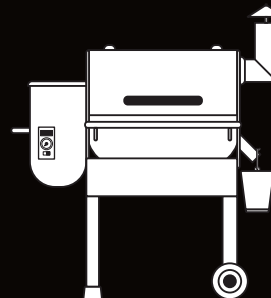
Vertical Smoker



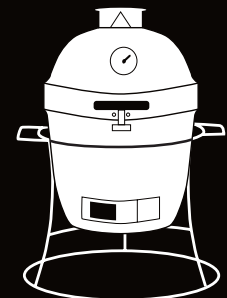
Water Smoker



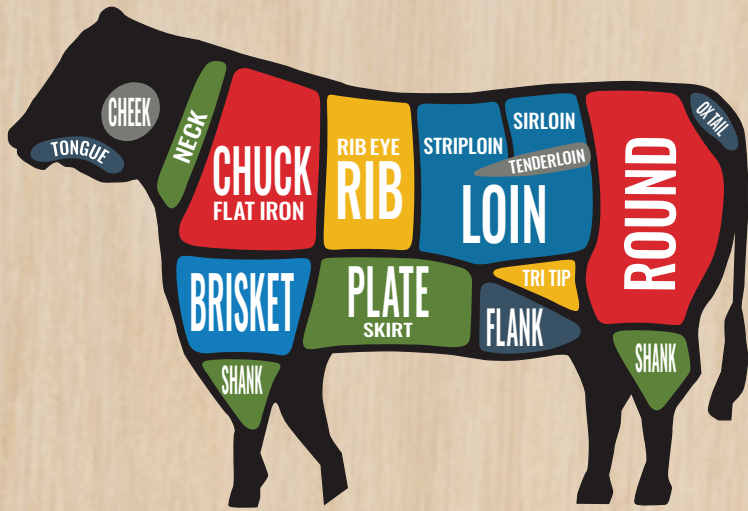
Kettle Grill



Pellet Smoker



Ceramic Smoker



SELECT YOUR CUT

Top 6 Cuts for the Smoker

BEEF LOVING TEXANS SMOKING 101

Learn expert tips on how to choose, prepare, and smoke the perfect cut of beef every time from Beef Loving Texans.



PRIME has the most marbling. It is usually sold to high-end restaurants, although some specialty meat markets and supermarkets may carry it.



CHOICE cuts tend to have a little less marbling. Choice is most widely available in the supermarket.



SELECT has the least amount of marbling, making it leaner and a little less tender than the other two grades.



★ Brisket*



Prime Rib



★ Tenderloin



Short Ribs



★ Tri-Tip



★ Sirloin Cap

★ = Meets USDA guidelines for **lean**, based on cooked servings and visible fat trimmed.

*The flat portion of Brisket meets USDA guidelines for lean.

BEEF SMOKING

WOOD FOR SMOKING

Wood is a key component to smoking meats. It helps to maintain heat and provides flavor. Hardwoods and those from nut or fruit-bearing trees are the most common when smoking. Hardwoods, while more difficult to start, burn more evenly and for a longer period of time making them great for cooking with smoke.

While **post oak** is a favorite in Central Texas, there are many great woods to use when smoking beef.*

- Hickory
- Mesquite
- Apple
- Oak
- Pecan
- Cherry



PRO TIP

To soak or not to soak? Water soaked chunks smolder rather than burn and can present an unpleasant smoke. You will have better results if you don't soak your chunks of wood.

CUT	SMOKER TEMP	TIME ESTIMATE	PULL AT	INTERNAL TEMP/ DONENESS
BRISKET	225-250°F	1 hr/lb.	195-205°F	Rest 1 hr or until temp reaches 155-165°F before slicing against the grain
PRIME RIB	325-350°F (turn/rotate every 45 mins.)	3-4 hrs	135-145°F	Rest 30 mins before slicing
RIBS	250-275°F	5-7 hrs	205-210°F	Rest 15 mins before slicing
TENDERLOIN	300°F (turn/rotate ¼ turn every 20 mins.)	1-1½ hrs	135-145°F	Rest 20-30 mins before slicing
TRI-TIP	275-300°F	1-1½ hrs	135-145°F	Rest 15-20 mins before slicing against the grain
SIRLOIN CAP	250-275°F	2-3 hrs	135-145°F	Tent and rest 30 mins before slicing

Per USDA guidelines, steaks and roasts should be cooked to an internal temperature of 145°F with a 3-minute rest.

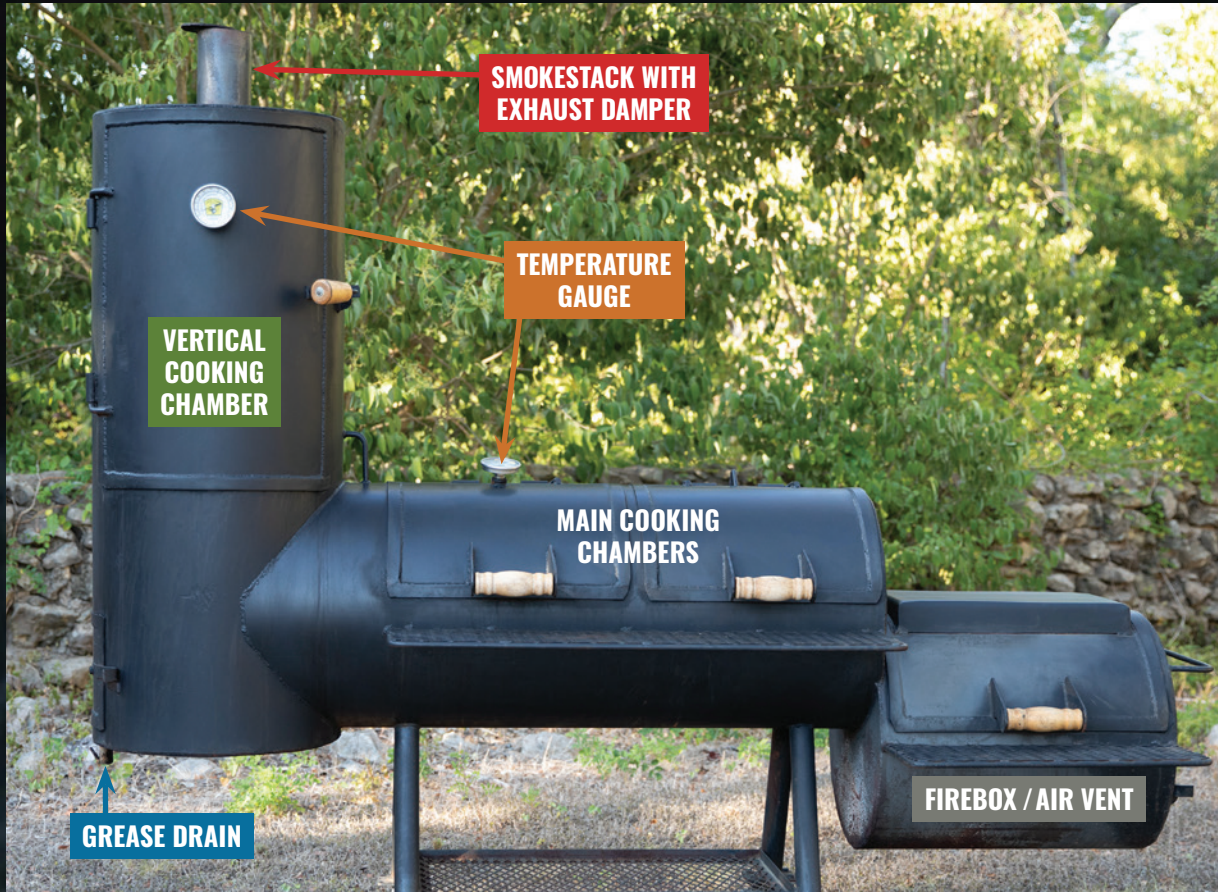
SMOKING A BRISKET

Creating that dark, rich bark is the iconic symbol of Texas smoked Brisket. Start by applying generous amounts of your favorite seasoning to all sides of your Brisket. Traditional Texas-style seasoning is simple salt and pepper, but feel free to experiment by adding garlic, chili powder, coffee, or cumin.

- Place Brisket fat side up in the cooking chamber. Allow **1 hour of cooking time per lb. of Brisket** to achieve an internal temperature generally around **195–205°F**.
- Remove Brisket from smoker and cover or wrap it snugly in uncoated butcher paper.
- **Allow to rest 1 hour.** While resting, the Brisket will cool down and juices will redistribute. This is one of the most important parts of the process.

*Lump Charcoal and Charcoal Briquettes are additional forms of heat sources when smoking. Food grade pellets are used for pellet smokers.

FIRE UP THE OFFSET SMOKER



TEMPERATURE GAUGE:
The typical smoking cooking chamber range is **200-275°F**.

PRO TIP: There will be temperature differences throughout your cooking chamber. The closer to the firebox generally will be hotter. Be prepared to rotate your meats when using the whole cooking chamber for more even cooking.

In addition, place digital thermometers at both ends of your cooking chamber. There can be a 25-75°F difference in the chamber from one end to the other.

FIREBOX / AIR VENT:
Add **3-5 lbs. of charcoal** or lump charcoal to firebox and safely light coals. Once ashed over (about 20 minutes) place wood logs/ chunks over burned down coals.

PRO TIP: Leave the air vent wide open while the coals burn down. After adding wood, start reducing the opening on the vent until the desired cooking chamber temperature has been reached.

GREASE DRAIN:

To prevent grease fires and for easy cleanup, place a pan or cup under the grease drain to catch drippings.

PRO TIP: Place a mat underneath drip pan for additional protection from grease stains to surface underneath.

VERTICAL COOKING CHAMBER:

This is a great area to add smoke flavor without additional cooking.

PRO TIP: Sausage, cheese, potatoes, and other BBQ sides are perfect for this area of your smoker. Also, consider holding your smoked foods in this area until you're ready to serve.

SMOKESTACK WITH EXHAUST DAMPER:

Open when starting your fire. When the chamber temperature approaches the desired range, reduce the opening by half.

PRO TIP: Keep the cooking chamber/ firebox doors closed while cooking. Open only when adding wood or checking/ rotating meat.



FIRE UP THE WATER SMOKER



LID DAMPER & BOTTOM VENT: Open lid damper and bottom vents completely. After charcoal fire has burned down and wood chunks have been added, begin adjusting the vent openings to achieve the desired smoking temperature.

PRO TIP: Check the smoking temperature every 15–30 minutes to maintain consistency. Note: External temperatures will affect how your smoker maintains heat.

TOP & LOWER COOKING GRATES: For easy access, use the top cooking grate first. If using both cooking grates, keep in mind that meat cooking on the bottom grate will catch the drippings from what is on the top grate.

PRO TIP: Although you have a thermometer at the top of your smoker, keep in mind the temperature decreases by 5-10 degrees between the top and bottom grates.

WATER PAN: Fill pan with water. The water pan provides a barrier between the heat and the meat. It deflects and then disperses the heat helping to maintain a consistently low temperature. Check the water level every 2-3 hours. Add hot water when pan gets low during the cooking process.

PRO TIP: Consider adding herbs, beer, cider, onions, etc. to your water pan to impact the flavor profile of the meat. For easy clean up, line the water pan with foil prior to cooking.

CHARCOAL WOOD CHAMBER: Charcoal is ready when you see gray ash form on coals. Spread coals evenly and add 4-5 chunks of hardwood.

PRO TIP: To maintain heat, use lump charcoal because it doesn't need to be pre-lit or burned down, and access the charcoal chamber through the door assembly. After cooking, clean your grates with a baseball-sized, crumpled foil ball.



READY SET GOODNESS



PRO TIP

Always slice across the grain, which means against the direction that the muscle fibers run.

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