



“OKLAHOMA” JOE DAVIDSON’S WORLD CHAMPIONSHIP RECIPES

World Championship Bevo Brisket

Over the first few years of competition BBQ I tried everything including the kitchen sink on Brisket. Different Rubs, different cooking temperatures, tumbling, orange juice, pineapple juice, apple wood, peach wood, I even tried sassafras wood. Then I came to the realization that simple is better in cooking a brisket. A couple of combined rubs, pecan wood and moderate cooking temperatures are the ticket. I won my first World Championship with this recipe in 1993 at the Jack Daniel's World Championship BBQ Contest. It has been serving me well ever since then. If you ever see me messing around with another recipe for brisket slap me and tell me to snap out of it!

Serves: 8-12 ppl

Cook Time: 7 hrs

Ingredients:

- 1 Brisket Flat, 6-8 lbs.
- Joe's All Purpose Seasoning
- Joe's Great Grill Seasoning
- 1 Texan to cry like a baby



*Recommended wood(s): Pecan, Hickory, or Oak



Directions:

- Fire up your Grill/Smoker as per the instructions in the manual
- Make sure to build the fire next to one side of the grill, or in the Firebox so that you cook with indirect heat
- Trim brisket to have no more than ¼ inch of fat inside and out
- Liberally apply Joe BBQ All Purpose Rub and Joe BBQ Steak Rub
- Once charcoal is ready to cook on, add a few wood chunks to the fire
- Cook brisket (unwrapped) at 250°F to 275°F using indirect heat and smoke for 4 hours flipping every hour. Make sure brisket is positioned away from the coal bed, near the smoke stack. Add charcoal and wood as needed to maintain cooking temperature
- After brisket has cooked 4 hours, place brisket in foil
- Continue to cook for approximately 3 hours at 275 to 300 degrees
- Pull brisket from cooker and let rest at room temperature for 1 hour before slicing and serving. Slice against the grain for best results.
- Make sure that brisket reaches a minimum internal meat temperature of 190F. For best results, keep brisket from exceeding 200°F
- To keep the Texan from crying on your grill, give him a beer from time to time. He can then go cry in the corner with his beer!
- Serve with BBQ Beans, BBQ Spicy Slaw, Pickles, Peppers, Onions, Bread and Joe's BBQ Sauce for a real Bevo Feast!