

# FOXWOODS FOOD & WINE FESTIVAL

# BOB LeROSE

---

## BOBBY Q'S BARBEQUE

### INGREDIENTS:

1 10–12 lb. beef brisket  
Bobby Q's All-Purpose Rub  
1 cup apple juice  
Bobby Q's Nice Rack BBQ Sauce

### DIRECTIONS:

Select a brisket with a nice fat cap on top. Avoid flat or nose-off briskets. Trim away thickest areas of fat on brisket and trim fat cap to 1/8"–1/4."

Thoroughly rub brisket with Bobby Q's All Purpose Rub. Let meat sit for at least 30 minutes.

Place brisket fat side up in smoker heated to 200°–250°F. Cook for 1-1/2 hours per pound. The smoke ring (pink color that forms beneath the surface of brisket), is formed only while meat is below 140°F. Cook at least 1½ hours before spraying with apple juice to add flavor and keep meat moist. Continue basting every hour.

Cook brisket until internal temperature reaches 165°F. Remove brisket from smoker and wrap tightly in foil. Return to smoker and continue cooking at 200°–250°F until tender or until brisket reaches internal temperature of 185°–190°F.

### TO SERVE:

To serve, remove meat from smoker and let stand for 10–30 mins. Remove foil and slice thin. Serve with one of Bobby Q's Award-Winning Nice Rack BBQ Sauces.