Smoked Brisket

1 Tablespoon paprika

1 Tablespoon brown sugar

2 Tablespoons kosher salt

​2 Tablespoons pepper

4.5 - 5 pound brisket

Sauce

1 cup apple cider vinegar

3/4 cup ketchup

1/4 cup brown sugar

1 teaspoon Worcestershire

1 teaspoon mild hot sauce

1 teaspoon paprika

1 teaspoon kosher salt

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Combine paprika, brown sugar, salt and pepper.

Rub into brisket.

Cover and refrigerate overnight.

Soak hickory or mesquite wood chips in water for an hour.

Scatter wood chips over hot charcoal and place brisket, fat side up on, on grill.

Grill between 200 & 250.

Cook brisket until temperature of brisket registers 185 - 200. (7.5-10 hours)

Remove brisket from grill. Wrap in foil and let rest 45 minutes.

Pour pan drippings into a bowl and allow fat to separate.

Combine sauce ingredients in a small saucepan. Cook, but do not boil, for 3 minutes.

Slice brisket across the grain and serve with pan juices and sauce.