



PAPA'S SMOKED BRISKET

BY HARVEY CLAY
PITMASTER, REAL BBQ & MORE
SHREVEPORT-BOSSIER, LA.

YIELD: 3 SERVINGS PER POUND OF BRISKET
BUTCHER-TRIMMED BRISKET, APPROXIMATELY 7-8 POUNDS

For Papa's brisket rub

- 1/2 cup paprika
- 1/2 cup sugar
- 3 tablespoons garlic powder
- 3 tablespoons onion powder
- 3 tablespoons chili powder
- 2 tablespoons oregano
- 2 tablespoons salt

RUB PREPARATION: Combine all rub ingredients and mix well. Work into the surface of the brisket; allow to rest for 4-6 hours.

COOKING BRISKET: Heat grill to 175-200 degrees. Allow time for lighter fluid to burn off (at least 30 minutes). Cook brisket fatty side up. If you do not have a grill with an offset firebox or separate smoking chamber, set brisket off to one side of grill, not directly over heat. Estimated cooking time is 12-14 hours. Allow meat to cool before slicing. Slice brisket into 1/3" slices, across the grain of the brisket.

Shreveport-Bossier's local cuisine reflects the influences of the Cajun and Creole kitchens of southern Louisiana, as well as the legendary pit barbecue culture of Texas. Real BBQ & More, located at 7828 Line Avenue in Shreveport, is a popular local barbecue joint serving tender, slow-smoked brisket, house-made sausage and more. Pitmaster Harvey Clay has been perfecting his barbecue technique for more than 40 years.

For a complete list of restaurants, food trucks and other eateries in Shreveport-Bossier, visit www.shreveport-bossier.org/dining.