

Drunken BBQ Brisket with Barbadian Rum

Servings : 20

Amount	Measure	Ingredient - Preparation Method
		rub
1/4	cup	brown sugar
1/4	cup	paprika
2	tablespoons	chile powder
2	tablespoons	ground pepper
1	tablespoon	smoked paprika
1	tablespoon	onion powder
1	tablespoon	garlic powder
1	teaspoon	oregano
1/2	teaspoon	cinnamon
		brisket
5	pounds	beef brisket
1	cup	yellow mustard
8	cups	applewood chips, soaked in water for 1 hour
12		strips bacon
		mopping sauce
2	cups	strong coffee
1	cup	beer
1	cup	apple juice
1	cup	barbadian rum
1/4	cup	cider vinegar
1/2	cup	beef stock
1/4	cup	canola oil
2	tablespoons	worcestershire sauce
2	tablespoons	hot sauce
2	teaspoons	salt
1	teaspoon	ground pepper

Combine rub ingredients.

Trim brisket, leaving 1/4" of fat. Place in roasting pan and rub all over with mustard. Cover with rub and refrigerate for at least 4 hours.

Combine all sauce ingredients. Reserve 1 cup.

Place large drip pan in grill bottom. Place charcoal on one side and light. Add 1 cup chips. Add 12 briquettes and 1 cup chips every hour.

Place brisket, fat side up, over drip pan away from heat. Drape bacon over top, cover and cook for 6 hours. Brush with mopping sauce every hour for first 5 hours. Cook until 190.

Transfer to cutting board and allow to rest for 10 minutes. Slice diagonally 1/3 " thick. Serve with reserved sauce.