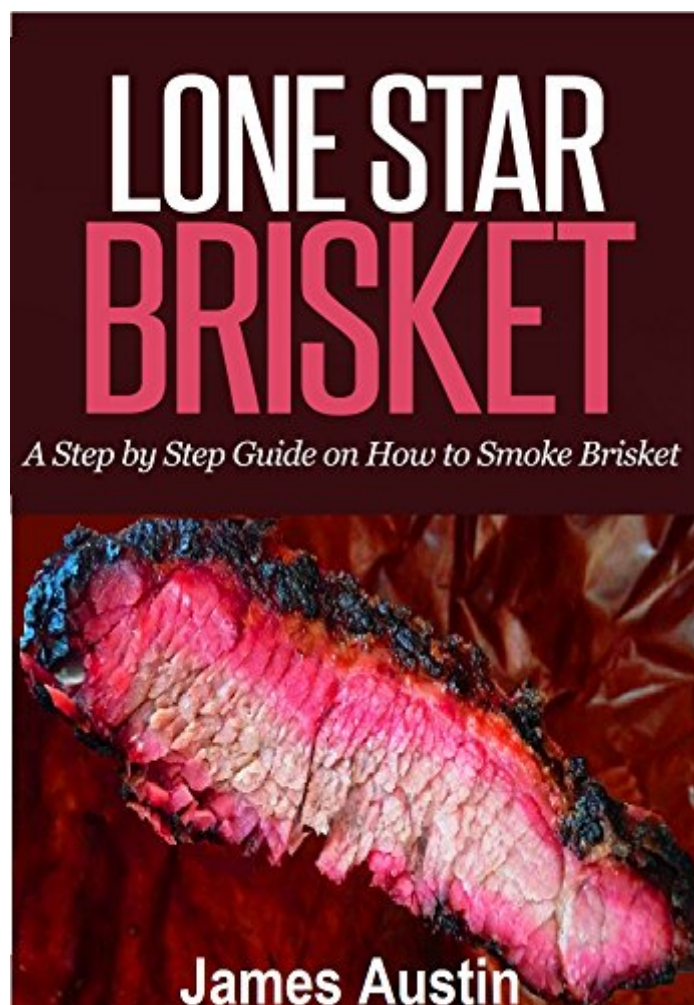




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Lone Star Brisket: A Step By Step Guide On How To Smoke Brisket



Synopsis

Lone Star Brisket is a book on how to smoke brisket EVERY step of the way. There is no cutting corners in this book. Learn how to smoke brisket the right way the first day. If you've never smoked a brisket before, you will come away with all the knowledge you need to smoke brisket the way the pros do. If you have smoked a brisket before, you will learn how to take your brisket to the level of perfection just the way I did. Skip all the headaches and heartaches that I went through! In this book you'll learn:

- What to look for in selecting a brisket
- Wood, charcoal, and wrapping techniques
- How to trim fat off a brisket
- What rub to use for the brisket
- The steps to getting your smoker ready
- Temperature and timing guidance
- How to tend the brisket throughout the smoke
- How to deal with fluctuating pit and brisket temperatures
- When and how to slice the brisket
- How to store and reheat the brisket
- My own personal trial and errors
- And much more!

James Austin is a co-creator of The Smoke Mat as seen on .

Book Information

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Customer Reviews

I liked the author's honesty in disclosing how difficult it was to find a way to get consistent

satisfactory results in his pursuit of how to cook brisket Texas style. I personally can relate to his efforts. It's almost like watching a Wiley Coyote vs. the Roadrunner cartoon. The coyote frustratingly pursues the elusive roadrunner despite his extreme efforts to capture him. Mr. Austin is in a similar position with attaining Texas style brisket results. However, in Mr. Austin's case, he claims to have finally arrived at consistent results, using extreme measures, such as meat tenderizer, and popcorn butter flavoring, among other spices. The problem here is that although the results are probably consistent and tasty, it doesn't appear that Mr. Austin's form of brisket is truly Texas style brisket, which according to Franklin depends mostly on salt and pepper for a dry rub. Both Austin and Franklin agree on having the brisket reach an internal cooking temperature of between 195 - 205 degrees. Austin and Franklin agree that Texas style brisket requires a smoke temperature of around 250 degrees for approximately an 1 hour per pound. They agree that there are times to wrap the brisket in butcher paper while the brisket is finishing the cooking process. Mr. Austin's problem is that he is searching for a scientific formula to prepare brisket. However, truly satisfying results depend on both the science and art of cooking according to Franklin and other Texas brisket pit masters. Franklin employs sight, touch, pull, and jigle tests to determine the brisket's different states of readiness. True Texas brisket, as I understand it, requires only high quality of meat, salt and pepper, and the proper cook to produce it's stand alone great taste. Mr. Austin relied solely on himself to produce a consistently acceptable brisket product, but, maybe, he should have consulted the Texas pit masters located in the Austin area, as well, to aid him in his quest. Perhaps, he would have saved time, money, and effort, and his final results would have been what could truly be called Texas Lone Star Brisket.

This guy invested a dozen years and a thousand briskets to perfect this. The results will amaze. Who needs to stand in line at Franklin Barbecue in Austin when you can do it yourself anywhere in the world.

I really enjoyed Lone Star Brisket. I downloaded the kindle version which was quite handy when I needed reminders on some things while working. This book is a very adequate road map to doing something that, even with the proper instruction, is just not- and probably never will be- super easy. Cooking a great brisket is a labor of love and unwillingness to cut corners (if you want to see what shortcut-brisket tastes like, just try Dickey's BBQ). Another detail I would like to mention is that Mr. Austin was kind enough to respond to a few of my own follow-up emails as well as provide a very tasty sauce recipe.

I think this guide is worth the price. If your interested in making great brisket there are many steps that you need to follow. This guide will up your brisket game.

This thorough process is well worth the read. Other gurus may have sightly different details but this covers everything a beginner needs to know. I have come up short with two brisket cooks. Can hardly wait to get started with new brisket.Especially insightful are the lists for each step of the process.In short, great book. Thanks James.

This is the real deal...Finially the perfect solution to making the perfect Texas brisket.The author has put together easy to follow instructions with tips and tricks so anyone can now make a high quality, great tasting, first class brisket.Dont hesitate to invest in this book.

Interesting book covers a lot of good information. Worth the price to get someone else's view of how to properly prepare and cook a brisket. The reason I didn't give it all stars is I think the author fell short on making burnt ends out of the brisket point towards the end of the cook. If you have ever had good well prepared burnt ends you will know what I am talking about

Excellent guide to creating competition-style Texas brisket. Highly recommend.

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