



Don't settle for less than the best.
The *Certified Angus Beef*[®] brand - the tastiest beef money can buy.

Angry Texan Brisket Rub

Yields approximately 2 cups

Ingredients

- 3/4 cup paprika
- 1/2 cup fresh cracked black pepper
- 1/3 cup coarse kosher salt
- 1/4 cup brown sugar
- 3 tablespoons granulated garlic
- 3 tablespoons onion powder
- 2 teaspoons ancho chili pepper
- 2 teaspoons cayenne
- 1 teaspoon cumin

Instructions

1. Combine all ingredients and evenly rub on brisket or your selected *Certified Angus Beef*[®] brand cut.
2. Cover tightly in plastic wrap or zipper-locking plastic bag. Refrigerate overnight before cooking.



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