



<b>For the Brisket and Rub:</b>	
1 trimmed brisket (5 to 6 lbs), with a layer of fat at least $\frac{1}{4}$ inch thick	3 tablespoons chili powder
1 tablespoon coarse salt	2 teaspoons black pepper
1 $\frac{1}{2}$ teaspoons brown sugar	1 $\frac{1}{2}$ garlic salt
1 $\frac{1}{2}$ teaspoons onion powder	1 teaspoon ground cumin
1 teaspoon dried oregano	$\frac{1}{2}$ to 1 teaspoon cayenne pepper

<b>For the Vinegar-Beer Mop Sauce:</b>	
1 cup distilled white vinegar	1 cup beer
1 tablespoon garlic salt	1 tablespoon brown sugar
1 teaspoon hot red pepper flakes	1 teaspoon black pepper

- Rinse the brisket under cold running water and blot dry with paper towels. Combine all the ingredients for the rub in a small bowl and stir to mix. Rub this mixture onto the brisket on all sides. If you have the time, let the brisket stand in the refrigerator, covered, for 4 to 6 hours. But you can certainly cook it right away.
- Combine all the ingredients for the mop sauce in a nonreactive bowl and stir until the salt and brown sugar dissolve.
- When ready to cook, place brisket, fat-side up, in an aluminum foil pan and place in the center of the hot grate, away from the hear and cover the grill. Baste or mop the brisket with the mop sauce once an hour for the first 4 hours.
- Grill the brisket until tender, about 6 hours (the cooking time will depend on the size of the brisket and the heat of the grill). To test for doneness, use an instant read thermometer. The internal temperature should be about 190 degrees.
- Transfer the brisket to a cutting board and let rest for 10 minutes. Thinly slice across the grain, using an electric knife or sharp carving knife. Transfer the sliced meat to plates or a platter and pour the pan juices on top.

