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**Prep Time:** 15 Minutes

**Cook Time:** 9 Hours

**Serves:** 8 people

2 Tablespoon Garlic Powder  
2 Tablespoon Onion Powder  
2 Tablespoon Paprika  
2 Teaspoon Chile Powder  
1/3 Cup Jacobsen Salt Or Kosher Salt  
1/3 Cup Coarse Ground Black Pepper,  
Divided  
1 (12-14 Lb) Whole Packer Brisket,  
Trimmed  
1 1/2 Cup Beef Broth

1. When ready to cook, set Traeger temperature to 225°F and preheat, lid closed for 15 minutes. For optimal flavor, use Super Smoke if available.
2. For the Rub: Mix together garlic powder, onion powder, paprika, chili pepper, kosher salt and pepper in a small bowl.
3. Season the brisket on all sides with the rub.
4. Place brisket, fat side down on grill grate. Cook brisket until it reaches an internal temperature of 160°F, about 5 to 6 hours. When brisket reaches internal temperature of 160°F, remove from grill.
5. Double wrap meat in aluminum foil and add the beef broth to the foil packet. Return smoked brisket to grill and cook until it reaches an internal temperature of 204°F, about 3 hours more.
6. Once finished, remove from grill, unwrap from foil and let rest for 15 minutes. Slice against the grain and serve.