

## Brisket Rub

**Note:** Always use freshly ground black pepper. Never use the pre-ground stuff. If you don't have a spice grinder, get one. An inexpensive coffee grinder works great for this.

Makes about 1 cup. It takes about 1/2 cup to season a 12-pound brisket.

- 1/2 Cup freshly ground black pepper
- 3 Tbsp. Seasoned salt like Lawry's Seasoned Salt
- 3 Tbsp. Kosher salt
- 1 Tbsp. Granulated garlic

Mix all ingredients together in a bowl or spice container. An empty spice container with holes in the lid works great for storage and easy sprinkling.

Make your brisket rub the day before to let the flavors come together. The longer it sits the better it gets, to a point. You should use it within three months.