

A Texas Style BBQ Party



SETTING THE STAGE

There are a number of things you can do to make it feel like a Texas barbecue. Red & White or Blue & White checked tablecloths, western style bandanas, and Sheriff's stars could decorate your tables. Use western boots for vases. Insert a container down inside the boot to fill with water and make a floral arrangement right inside the boot! Using theme tableware can really add to the environment. Try Paper Arts "Two Step" design (below).



Ropes & tufts of hay make a statement too!

Try finding some hurricane lanterns for lighting. Buy hay bails at a local feed store or purchase display hay bails for seating. Hang a Texas flag and use Red/White & Blue streamers. Another useful decoration is western cutouts. Place them around the room or as a backdrop for the buffet table.



If you can find live cactus use them or search for plastic versions. Any old wood can be used as surfaces to place food trays and bowls. Find your kids western toys and use them too. Look for other plastic decorator items like wagon wheels, Longhorn heads, theme trays & western hats.





ENTERTAINMENT

The obvious solution to entertainment would be the music and learning how to two step. If you can find a dance teacher bring them on in and make a night of it learning the Texas Chicken Dance! Make sure you have plenty of country background music to play while everyone is eating the Western Fare.

Another great idea is to bring in a trick roper or yodeling cowboy for a real treat to the eyes and ears. This will be a great time for both kids and adults. Check with the local poets society and find a cowboy poetry reader. Or just purchase a bunch of old westerns and have them on the big screen TV (without volume) during the event.

Check among your friends to see if anyone plays guitar or piano and see if they will play some cowboy songs for the guests. Make up a phony campfire and set it up in the middle of the room or porch and all can sit around it and sing away! (Use wood logs, a red lamp and small fan to move around strips of red Mylar for an interesting campfire).



TIME TO EAT!

You can't have a Texas style party without the center of attention... and at any Texas BBQ the standard fair is a Brisket. Here are two recipes you can try. One is the standard 8 to 10 hour version and the other (for you that are less adventurous) an oven method. Both are equally delicious.

Texas Smoked Barbecue Brisket

Prep: 1 Hour

Cook: 8 to 10 hours

Servings: Serves 15-18

- 1 Beef Brisket (10 – 12 Pounds)
- 1/4 1/4 Cup kosher salt
- 1/4 Cup sugar
- 1/4 Cup brown sugar
- 1/4 Cup cumin
- 1/4 Cup chili powder
- 1/4 Cup freshly cracked black pepper

2 Tbsp. Cayenne pepper
1/2 Cup paprika

In a large bowl, combine the salt, sugar, brown sugar, cumin, chili powder, black pepper, Cayenne pepper and paprika and mix well. Rub brisket thoroughly with this mixture and set aside. Build a fire in one half of a large grill. For best results, use an aromatic wood such as mesquite. When fire is ready, place brisket on grill, making sure that it is not above any part of the fire. Close grill cover and open vent about 1/2½-inch.

Feeding the fire periodically, cook for 8 to 10 hours or until the internal temperature is 165 to 170 degrees and the meat is very tender. The exterior of the meat should be very black.

Remove from the fire, trim off excess fat and carve against the grain into very thin slices.

Texas BBQ Brisket (Oven Method)

Prep: 30 Minutes

Cook: 2 hours

Servings: Serves 8

1 4 ½ to 5 Pound Beef Brisket
5 Large cloves garlic, sliced
1 Can (12 ounce) beer
1 Bottle (18 Ounce) BBQ Sauce
1 Can (4 Ounce) chopped green chilies,
drained

With a small knife, pierce top and side of brisket 1 inch deep every 2 inches. Insert garlic slice in each cut. Place meat, fat side up, in shallow baking pan. Pour 1-cup beer over meat. Cover with foil and bake at 300 degrees for 2 hours.

Remove meat from pan. Drain liquid, reserving ½ cup. Return meat and served liquid to pan. Combine remaining beer, barbeque sauce and green chilies. Pour over meat. Continue baking, uncovered, for 1 hour or until meat is tender.

With knife slanted at 45-degree angles, carve meat across the grain into thin slices. Serve with remaining sauce.

Serve brisket with Cole slaw, potato salad, Ranch style beans or pinto beans. Make sure you have plenty of Texas Toast (Real thick white bread).

