

Crossbuck BBQ Starts Nationwide Shipment of Smoked Central Texas Style Chopped Brisket

Famed Texas pitmasters Tim McLaughlin and Damian Avila look to make smoked brisket easy and affordable for BBQ lovers across the USA

DALLAS, TEXAS, UNITED STATES, June 1, 2023 /EINPresswire.com/ -- [Central Texas style smoked brisket](#) is one of the most coveted forms of BBQ in America, but unless you live near a Texas pitmaster trained in the art and science of Central Texas style smoking, you may never experience the pleasure of this delectable delicacy.

Plenty of backyard BBQers have tried, but it's virtually impossible to mimic "true" Central Texas style smoking techniques on any type of backyard grill or smoker. In fact, at an average of 16 pounds and nearly 2 feet long, many Texas-sized briskets won't even fit on one. Those who try face a complex multi-day process including getting through the infamous "stall" – the Bermuda Triangle of smoking that has been the scourge of countless backyard BBQers for decades.

Famed Texas pitmaster, Tim McLaughlin, is looking to bring his version of Central Texas style brisket to the entire country. Thirteen years after observing the famous pitmasters in Lockhart, Texas and co-founding one of Dallas's most iconic BBQ restaurants, Tim and fellow pitmaster Damian Avila opened Crossbuck BBQ in the warehouse district of Farmers Branch, Texas.

Armed with two of the largest, wood-fired offset smokers ever built, Tim and Damian set out to bring their authentic Central Texas style brisket to neighborhoods across the USA.

As a former, fine-dining Chef and graduate of the exclusive Le Cordon Bleu culinary school in



Crossbuck BBQ's Central Texas Style Chopped Brisket

Scottsdale, Arizona, Tim also set out to make Crossbuck's brisket unique, affordable and convenient.

"One of the things I pride myself on as both a student and former professor at Le Cordon Bleu is understanding how to combine the science of proteins with the art of cooking," says Tim. "For instance, we added some additional spices and white sugar to our rub – something many Texas pitmasters eschew because they use the [Texas Crutch](#) and wrap their briskets. This wrapping method can burn the sugar and essentially replaces fat with brisket-flavored water. It is not consistent with the traditional Central Texas style smoking methods that earned Texas brisket its worldwide reputation.



1-Pound, Vacuum Sealed Bags of Crossbuck Chopped Brisket

To create true, Texas style smoked brisket requires extensive time and expertise so the end product is often expensive and very limited in availability to many people in the country. So, when Tim and Damian set out to create their own Central Texas style brisket, they wanted to make it more than great...they also wanted to make it accessible and affordable.

“

If you want authentic Central Texas style brisket...this is it. Texas-sized briskets, smoked low n' slow in wood-fired smokers.”

*Crossbuck BBQ Pitmaster-
Chef, Tim McLaughlin*

By leasing lower-cost space in the warehouse district and using two of the largest and most efficient smokers ever built, they are able to produce this Texas tradition more cost-effectively than ever before. Tim and Damian also use tight sourcing specifications, a lengthy wet-aging process

and extremely low n' slow smoking methods that allow them to avoid the costs associated with buying the most expensive prime cuts that are not really even associated with authentic Central Texas brisket.

According to Tim, Central Texas style brisket is typically served sliced and tourists order the lean parts most often. Because of this, Crossbuck's restaurant and catering operations actually generate lot more of what true Texans consider the most delicious part of the brisket – the chopped up, fattier part of the brisket. “If you want authentic Central Texas style brisket...this is

it,” says Tim.

Crossbuck BBQ is now making it more convenient and affordable than ever to get chopped brisket for sandwiches or recipes calling for a pound or two of chopped brisket. The chopped brisket comes packaged in a vacuum-sealed, one-pound bags that can be frozen, thawed and cooked so you can have brisket whenever you want. Full, half and Crossbuck’s Signature sliced brisket are also available in their online store along with other BBQ favorites and sampler packs.

[Order Chopped Brisket Online](#)

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Crossbuck BBQ is a new generation of smokehouse specializing in the fusion of Central Texas style, “low ‘n slow” smoking techniques with the best of BBQ from across our country. Barbecue that honors Texan traditions while infusing the wide array of tastes that America has to offer. The restaurant and smokehouse is located at 4400 Spring Valley Rd in Farmers Branch, TX and is open 7 days a week for lunch and 5 nights for dinner. Customers enjoy low n’ slow cooked main dishes like brisket, ribs, sausage, turkey, and prime rib as well as an array of chef-inspired sides, desserts and fresh baked bread. Crossbuck also offers extensive catering services and ships their smoked meats and samplers nationwide. You can find everything you need to know at www.crossbuckbbq.com.

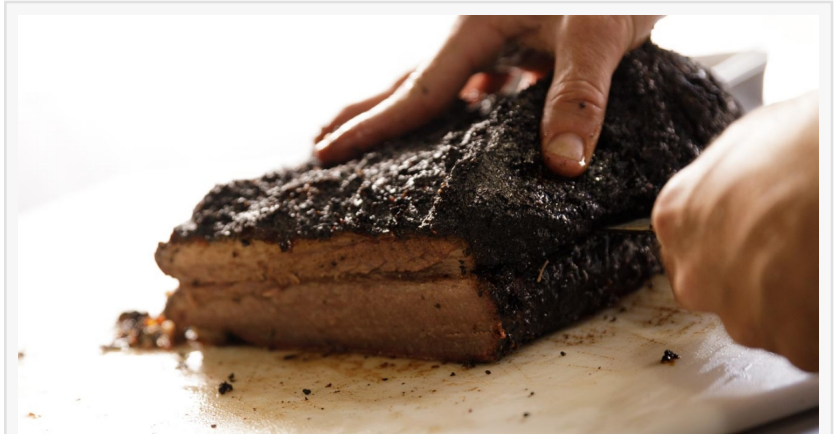


Crossbuck BBQ's Famed Pitmasters Tim McLaughlin and Damian Avila



Crossbuck BBQ's Environmentally Controlled Smoke Room and Custom-Made MGrills Smokers

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