



## **Bubba's Smokehouse & Spirits Perfects 12-Hour BBQ Brisket Process in Paso Robles**

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Bubba's Smokehouse & Spirits has refined its signature 12-hour brisket smoking process, establishing new standards for traditional barbecue preparation in California's Central Coast region. The Paso Robles establishment maintains precise temperature controls and specialized wood-smoking techniques that transform premium beef cuts into tender, flavorful brisket through extended low-temperature cooking methods.

The restaurant's smoking process begins 24 hours before service, when USDA-graded beef briskets receive applications of proprietary dry rub blends. This extended preparation period allows seasonings to penetrate the meat fibers, developing complex flavor profiles before the smoking phase begins. The briskets then enter custom smoking chambers maintained at consistent temperatures between 225 and 250 degrees Fahrenheit for periods of 12 hours.

"The extended smoking time breaks down the connective tissues naturally, converting what starts as a tough

cut into exceptionally tender meat," said Roger Sharp, founder of Bubba's Smokehouse & Spirits BBQ in Paso Robles. "Our process requires patience and precision, but the results justify every hour invested in proper preparation."

The establishment sources local Red Oak hardwood for its smoking operations, creating clean smoke that develops the characteristic bark exterior without introducing bitter compounds. The wood selection and combustion management ensure consistent smoke quality throughout the extended cooking period, contributing to the formation of the prized crust that seals natural juices within the meat.

Temperature monitoring remains critical throughout the smoking process. Pitmasters track internal meat temperatures continuously, targeting specific thermal points that indicate optimal tenderness while preserving moisture content. The precise temperature management prevents protein fibers from contracting excessively, maintaining the meat's natural juices despite the extended heat exposure.

The owner Roger Sharp mentioned in this post that years of refinement have produced consistent results across daily production cycles. The smoking protocols accommodate several hundred pounds of brisket daily, maintaining uniform quality standards regardless of volume demands.

Bubba's Smokehouse & Spirits BBQ in Paso Robles serves the prepared briskets alongside traditional accompaniments including house-made barbecue sauces, smoked beans, and cornbread. The restaurant accommodates both dine-in guests and catering orders, with capacity ranging from intimate gatherings to events exceeding 300 attendees.

The establishment's commitment to traditional smoking methods extends beyond brisket preparation. Additional menu items including pork ribs, pulled pork, and smoked chicken receive similar attention to temperature control and timing precision. Each protein variety follows specific smoking protocols developed through extensive testing and refinement.

The restaurant originated as a cinnamon-roll concession at the Mid-State Fair before transitioning into a full-service barbecue establishment. The evolution from mobile vendor to permanent location enabled investment in specialized smoking equipment and development of standardized preparation protocols.

Bubba's Smokehouse & Spirits operates daily from its 24th Street location in Paso Robles, serving lunch and dinner to locals and visitors exploring the Central Coast wine country. The establishment maintains both indoor dining areas and outdoor seating options, accommodating various group sizes and dining preferences.

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For more information about Bubba's Smokehouse & Spirits, contact the company here: Bubba's Smokehouse & Spirits Roger Sharp (805) 238-6272 info@bubbas-smokehouse.com Bubba's Smokehouse & Spirits 1125 24th St Paso Robles, CA 93446

## **Bubba's Smokehouse & Spirits**

*Bubba's Smokehouse is your ultimate destination for authentic barbecue in Paso Robles. Bubba's is proud to share our rustic roots and local heritage in every dish. Taste the tradition for yourself.*

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