

# Smoke and Pellets BBQ



## Brisket

## Cheat Sheet

Often considered the epitome of BBQ, the brisket is a fickle beast. However once tamed, the results are incredible.

### 1

#### What You Need

- 1 whole brisket (about 8-10 pounds)
- 1/4 cup (or more depending on size) of your favorite BBQ rub
- Yellow mustard or olive oil for binding (optional)
- Apple cider vinegar (for spritzing/mopping)
- Your favorite BBQ sauce for serving

### 2

#### Preparation

- Trim the fat cap down to about 1/4 inch thickness and remove any silver skin or excess fat from the flat muscle.
- Pat the brisket dry with paper towels, then generously apply your favorite dry rub all over the brisket, ensuring to cover all sides evenly.

### 3

#### Start Cooking

1. Preheat your smoker to 225°F (107°C).
2. Place the brisket fat side up in the center of the grill.
3. Close the lid and smoke until the internal temperature of the thickest part of the brisket reaches about 165 degrees Fahrenheit (74 degrees Celsius)

### 4

#### Wrap and Finish

1. Once the brisket reaches 165 degrees Fahrenheit, remove it from the smoker and place on some butchers paper.
2. Pour tallow all over the meat and then wrap tightly.
3. Return the wrapped brisket to the smoker and continue to cook until it reaches 200-205 degrees Fahrenheit (93-96 degrees Celsius).
4. Rest for at least 1 hour.

#### Tips for Perfect Smoked Brisket

- Once you have cut away the fat, chop it into pieces and add to a good metal tray. This will go into your smoker with the meat to make your tallow.
- Use whatever rub you like but a simple mix of salt, pepper and garlic (SPG) will work very well.
- Keep an eye on the internal temperature rather than time. Each brisket cooks differently due to size and fat content. Only wrap once you have a good bark.
- If desired, you can mop the brisket every couple of hours before wrapping to keep it moist. Use a simple mop sauce like apple cider vinegar mixed with water, or beef broth.