

Smoked Brisket



The Tomato – 4 Guys and a Tomato

Event: Bainbridge Island Spouses and Guests, August 17, 2019

I don't cook. I just like hanging with these guys, eating and drinking their wine. I do a great job pulling from the cellar and opening the bottles. Now, after a few years, I'm ordering wine at dinner that surpasses the food tab. I've even moved heavily into smoking meats. They claim they need a new Tomato; I hope there is room for a 5th Guy.

Ingredients:

- 1 full packer brisket (10-15 lbs.)
- ½ cup salt
- ½ cup pepper
- Pink butcher paper
- Hickory or Oak wood

Directions: Total Cook Time 10-14 hrs. at 250°F



1. Combine salt & pepper and mix for the rub (use a shaker for easy application).
2. Trim fat cap to ¼ - ½ inch (as desired).
 - a. Leave the cap on the point to protect the meat from drying out.
3. Evenly apply rub to all surfaces.
4. Let the brisket sit at room temperature while you get the cooker fired up to 250° (maintain this temperature during the entire cook).
 - a. Make sure to use a clean burning fire (light blue to translucent smoke).
5. Add a water bowl to the cook chamber.
 - a. This will help keep a moisture rich environment for the long cook time.
6. Place brisket fat side up with the point towards the fire and let it cook for ~4-8 hrs.
 - a. You're looking for a nice mahogany exterior.
 - b. If it looks like it's drying out, you can use a sprayer (water, apple juice, apple cider vinegar, etc.) to keep the meat from burning or drying out (maybe once an hour if drying starts to occur).
7. Wrap brisket in 2 layers of pink butcher paper and place back in the cooker for another 4-6 hrs. until the brisket reaches greater than 200° and probing/toothpick slides effortlessly thru all sections of the meat.
8. Remove from the cooker and let rest for at least 1hr to allow redistribution of the juices in the meat (use a cooler if available).
9. Slice and eat, taking pictures to show everyone who is not present how delicious it is.

Depending on your cooker, you may want to move the brisket around to keep it from over/under cooking sections of meat. The point will be able to take more heat as it has the largest fat content. However, try not to open the cooker very often as this will just increase your cook time.