

Smoked Beef Brisket

From the Kitchen of Lynnae Hymas

Serves: 15-20	Prep Time: 1 hour	Cook Time: 10-20 hrs
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INGREDIENTS:

- 12-14 pound whole beef brisket
- 1 Dry Rub recipe
- Optional: 1/4 cup extra virgin olive oil

INSTRUCTIONS:

The day before you plan to serve your brisket, trim the excess fat off the brisket (leave ¼ inch thick fat on the brisket), apply olive oil and liberally apply rub to the brisket (as much as will stick). Wrap in plastic wrap. Refrigerate for several hours up to overnight. In a pinch you can cook right away, but ideally seasoning would have time to penetrate.

Preheat your smoker to 225 degrees. We use wood like hickory or mesquite. Place brisket in the smoker along with a pan of water to humidify the smoker.

When the internal temperature of the brisket is around 160 degrees, double wrap the brisket in aluminum foil. Replace the temperature probe and return to smoker. Continue to smoke until the internal temperature reaches 203 degrees (this will take several hours). Remove from the smoker, wrap in a towel, and place in an insulated cooler to rest for 1-2 hours.

Remove from the ice chest and separate the flat from the cap. Slice the flat against the grain. The cap can be shredded and served. Alternatively, the cap can be diced, covered in barbeque sauce, and baked at 250 degrees in the oven until the sauce is caramelized, resulting in delicious burnt ends.

Alternatively, smoke at 170 degrees overnight. Approximately 5-6 hours before serving, double wrap the brisket in aluminum foil and increase the temperature to 225 degrees. When the internal temperature reaches 203 degrees, place in the cooler and follow the remaining steps as above.