

Brisket (Beginners Level)



1. Trim the excess fat so that there is only around 5mm of fat remaining. Season the Brisket with the Gentlemen's Blend Coffee Rub. Leave the Brisket to come to room temperature for up to 1 hour.
2. Prepare your BBQ/Smoker for indirect smoking. Target temperature is 120°C. We prefer a combination of Hickory and Apple smoking chunks to start the smoke. Beginner's cheat: If using a BBQ, place wood chips in a foil parcel and place above the flame – this will provide you with smoke for your meat!
3. Place the Brisket in the BBQ/Smoker over indirect heat with the tip (thicker part of the meat) closest to the heat source. Smoke until the internal temperature reaches 65° C.
4. Remove the Brisket and then wrap tightly in a Rib Bag. Place the wrapped Brisket back in the BBQ/Smoker until the internal temperature reaches between 93°C and 96°C.
5. Rest for a minimum of 2 hours (and up to 4 hours) in an oven set at 75°C before slicing and eating.

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