

Smoking



Deejay's Recipe Cards

Smoking Briskets

<http://www.deejayssmokepit.net/>

Smoking

Briskets



Selecting a Brisket

When selecting a good brisket for smoking it is better to stick to one that weighs less than 10 pounds. To find the most tender brisket in the store, lay the brisket flat across the side of your hand to see how much it "bends". The most tender brisket is the one that will bend the most.

You want a brisket that has at least a 1/4 inch thick fat cap with white that is white or lightly cream colored and firm to the touch.

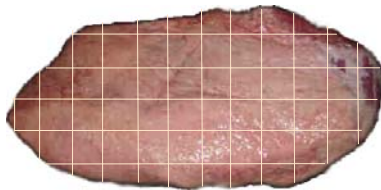
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Preparing the Brisket



Some people like to score the fat cap before smoking. I don't but try it both ways and decide which you prefer.



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Rubs



I use a simple rub I've used for years for almost all meats:

- 2 teaspoons Garlic powder
- 2 teaspoons Onion powder
- 2 teaspoons Cajun Spice
- 2 teaspoons Powdered Mustard
- 2 teaspoons Chili Powder



Rub it all over the meat, get it into every nook and cranny!

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Temperature

- ~ You'll want to keep your smoker around 230°F - 250°F
- ~ Once your temperatures are stable throw your brisket on!
- ~ Throw a few small wood chips in your smoker pan.
- ~ Every hour or so I like to spray the brisket down with apple juice or mop it with my favorite mopping sauce.
- ~ All we can do now is monitor our temperatures, add more fuel if needed and wait, and wait, and wait.

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The Smoking Plateau

Large pieces of meat will smoke and slowly but steadily rise in temperature then mysteriously stop. The temperature could hold at say 150°F for hours on end! This strange phenomenon is normal and nothing to worry about. It's called the Smoking Plateau. Eventually the temperature of the meat will begin to rise again but this could last for 3 to 5 hours! Be patient was wait it out.

Once the temperatures begin to rise again it's pretty fast.

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Choices

Now you must decide if you are going to slice or pull the brisket when it's done.

For sliced brisket smoke until the internal temperature reaches 185°F for thin slices or 195°F for thick slices.

For pulling briskets you can smoke from 195°F to 200°F.

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Resting the Brisket

As with any good piece of meat it is always best to let the meat rest before serving. For Briskets we have a special way of doing this.

Wrap the finished brisket tightly in two layers of aluminum foil. Then wrap the package in towels or blankets and sit it in a cooler for a few hours before serving. This will make the brisket melt in your mouth tender and juicy! Save the juices to make a dipping sauce or just use juice to make a gravy.