

PECAN & APPLE SMOKED CORNERED BEEF BRISKET



WHAT YOU NEED

Brine

- 1 gal. water
- 2 cups kosher salt
- 5 tsp pink curing salt
- 3 tbsp pickling spices
- ½ cup brown sugar
- 1 tbsp whole brown mustard seeds
- 1 tbsp coriander seeds
- 1 tbsp red pepper flakes
- 2 tbsp whole black peppercorns
- 1 tsp powdered cardamom
- 6 large bay leaves, crumbled
- 2 tsp ground ginger
- ½ stick cinnamon
- 7 whole cloves
- 8 whole allspice berries
- 8 whole juniper berries

Meat

- 8-10 lb brisket flat
- Coarse black pepper and your favorite rub, for dusting
- Your favorite smoke wood

PREPARATION

1. To make the brine, place the water and all the brine ingredients into a large stockpot and bring to a boil, stirring often to dissolve the salts and sugar. Cool the brine down to 45°F or less before using.
2. To make the meat, place the brisket into a large, resealable plastic bag or shallow container with a lid and pour the brine over the brisket to submerge. Store the brining brisket in the refrigerator for 8 to 10 days, checking periodically to make sure the brisket is totally submerged. After 8 to 10 days, remove the brisket from the brine and rinse with cold water.
3. Once the beef brisket has been properly cured and rinsed, it is ready for the smoker. Use an indirect setup and set the smoker temperature to 275°F.
4. Dust the brisket on all sides with coarse black pepper and your favorite rub. Let it sit for 30 minutes.
5. Once your smoker is up to temperature, add your favorite smoke wood. Pecan and apple smoke wood work well here. About 15 minutes before you place the brisket in the smoker, add one small chunk of apple and one small chunk of pecan smoke wood to the hot coals. This will allow the smoke to mellow out and give you a sweeter flavor.
6. Place the brisket in the smoker and allow it to cook for about 4 hours on the rack. After 4 hours, remove the brisket from the smoker, wrap it with heavy-duty aluminum foil, and place it back into the smoker. Continue cooking until the internal temperature reaches approximately 200°F or until it is fork-tender for 4 to 6 more hours.
7. Let the brisket rest in a dry cooler for approximately 1 hour before slicing.

Yield: 14-16 Servings
Cook Time: 8-10 Hours