



# Smoked Pepper-Crust Brisket

## *Ingredients*

- 1 piece brisket, approx 2 kg (4.5 lbs) with fat cap attached
- 1 Tbsp dijon mustard, 2 Tbsp each apple cider vinegar and beer
- 2 Tbsp BBQ Spice Rub of choice
- heaped 1/2 tsp flaky sea salt
- lots and lots of fresh cracked black pepper (enough to fully coat both sides of brisket)
- preferred charcoal bricks
- hickory chips (or any other type of wood you prefer)

## *Directions*

Rinse brisket with cool water and pat dry. Whisk mustard, vinegar and beer together, rub over all sides of meat and let sit 15 to 30 mins.

Gently pat dry with paper towel then rub well on all sides with BBQ Spice Rub, followed by a generous amount of cracked black pepper (seriously, use more).

Rub salt into top fat layer and place seasoned meat, fat side up, into a disposable aluminum pan.

When coals are ready place meat (in pan) on the centre of the rack so it is cooking with indirect heat. Maintain the woodchips for your preferred level of smoke. Cook with lid closed. Smoker should be around 250 for cooking period.





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## *Directions*

Keep meat in the pan for the first two hours or so, then move it directly onto rack (still not over coals). Keep juices in the pan you just removed the meat from for your BBQ Sauce, then keep pan for when brisket is done cooking.

Cook for a total of 6 to 7 hours (1.5 hours per pound) keeping heat at 250°F until it is nearly falling apart. Every now and then turn brisket — top to bottom, side to side — and drop a few more chips directly into the coals to create extra smoke.

The brisket is done when fat is all melty; size has shrunk by about a third; the whole thing has a lovely crust; and the meat, when pinched with tongs, all but falls apart.

Remove from grill, pop it back in the pan it started out in and rest for 30 mins. Use a non-serrated carving knife to cut brisket into thick slices against the grain.

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