



Smoked Pepper-Crust Brisket

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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