

Smoked Brisket



Brisket Size

12–14 lb whole packer Brisket (Prime if possible)

Rub (simple & classic)

Ingredients:

- ¼ cup kosher Salt
- ¼ cup coarse black Pepper (16-mesh if you have it)
- 1 tbsp granulated Garlic (optional but recommended)
- 1 tbsp Paprika (optional, for color)

Trim (Very Important)

Remove hard surface fat and silver skin.
Leave ¼ inch fat cap, trimming thicker areas.
Round edges so they don't burn.

Season

Apply rub generously on all sides.
Rest uncovered in fridge 8–24 hours (best), or at least 1 hour at room temp.

Smoker Setup

Temp: 250°F (225–275°F range is fine)
Wood: Oak (classic), post oak, or hickory
Add a little cherry for color if desired
Fat side:
Fat toward heat source (usually down on offsets, up on pellet smokers)

Step 1: Smoke

Place brisket on smoker
Do not spritz for first 2–3 hours
Build bark

Step 2: Stall & Wrap

At 165–175°F internal (bark set):

Wrap tightly in:

Butcher paper (best bark)

OR foil (faster, softer bark)

Add a few tbsp warm beef tallow or broth if desired

Step 3: Finish

Return to smoker

Cook until probe tender (not temp-based)

Usually 195–205°F internal

Probe should slide in like warm butter

Rest (DO NOT SKIP)

Ideal: 4-6 hours in a dry cooler or warm oven (150–170°F)