

How-To Smoke a Brisket

by Jason Alvarez

INGREDIENTS

Full brisket (also called a “packer brisket”); usually 12-20#
General recipe for a spice blend (makes much more than you’ll use for one brisket):

- 1 c salt
- 1 c pepper
- ¼ c garlic powder
- ¼ c onion powder
- 2 T paprika



INSTRUCTIONS

This recipe is for smoking the brisket on a pellet smoker because I find that yields a great smoky flavor while also being the easiest option for controlling temperature. Even if you use a different style of smoker, though, the prep will be the same.

- Trim your brisket. Remove the hard fat, silverskin, and any chunks that are sticking out. You want your brisket to be relatively aerodynamic.
- You may feel reluctant to cut away some of the meat that you’ve paid for, but if you wait to trim it after cooking the remaining section won’t have the bark.
- Aim for not having more than 1/2” of fat at any point on your brisket.
- Season both sides heavily with your spice blend. Some will fall off during cooking.
- Put it in your smoker, cooking at 225o (degrees) F. Plan on cooking it for 1-1.5 hours per pound (weight measured after trimming).
- Check the temperature after 6-7 hours, to see if it has pushed through the stall, which is a long, drawn out pause in low-n-slow smoking.
 - At around 165o a chemical change happens in the meat. Muscles retract and hold moisture, so the meat stays at that temperature longer. The stall can last anything from 20 minutes to a couple of hours, so cooking time varies.
- Take your brisket off the grill between 195o–205o. Let it rest 1-2 hours before carving.
- CARVING: Separate the flat from the point (the thicker portion). To avoid having tough meat you should cut against the grain: carve the flat side parallel to your original cut, and carve the point perpendicular to your original cut. See video for more details.