

# Smoked Brisket

## Ingredients:

### **Meat:**

4.5-7 lb Beef brisket

### **Brine:**

8 oz Molasses  
12 oz Salt (pickling salt if you can find it,  
kosher if you can't)  
2 qts Water

### **Rub:**

4 Tbsp Kosher Salt  
1 ½ tsp Whole peppercorns (for about 2  
tsp ground pepper)  
2 tsp Garlic powder  
2 tsp Dried parsley  
1 tsp Sugar  
  
1 tsp Whole cumin seed  
1 tsp Whole fennel seed  
1 tsp Whole coriander  
1 Tbsp Chili Powder  
1 Tbsp Cayenne pepper  
1 Tbsp Onion powder  
1 Tbsp Paprika  
¼ cup Corn meal

### **Braising:**

Apple Juice

## Method:

Assemble molasses, salt and water in brining vessel and stir to combine. Put brisket in brine and let sit 12-14 hours.

Before removing brisket, combine Peppercorns, cumin, fennel, and coriander in a spice grinder and then combine with the rest of the rub ingredients.

Remove brisket and pat dry then coat liberally with rub on all surfaces.

Fill tray under the grill with boiling (or as hot as is reasonably possible) water and light the head of the snake. Place brisket over water bath and cover. Monitor temperature of meat and barbeque – ideally the barbeque would maintain around 180 degrees and the meat will eventually rise to 145-150.

When the internal temperature of the meat reaches the ideal temperature, remove from heat and set into a pan. Fill pan with about a ¼ inch of apple juice and cover tightly with aluminum foil. Bake covered brisket at 350 degrees for three hours.

Remove and cut. Braising liquid can be reduced for sauce if you choose.

