

## **Smoked Beef Brisket**

### **The Meat**

One piece of Beef Brisket (*ask your butcher to cut a size perfect for you!*)

### **The Brine**

1 Gallon (4L water)  
1 cup Kosher Salt  
1/2 Cup white sugar  
1tbsp pickling spice  
2 cloves garlic  
1/2 red onion

### **The Rub**

1 tbsp coriander seed  
1tbsp black pepper  
1 tsp mustard seed  
1 clove  
2 bay leaves  
1 tbsp smoked paprika  
1/2 tsp dill seed  
1/2 tsp allspice

### **The Process**

1. Combine all brine ingredients and bring to boil until salt and sugar has dissolved, let cool completely
2. Submerge brisket in brine (5 Days if not injected, 2 days if injected\*)
3. Take Brisket out, roughly grind the spice rub and press onto the brisket
4. Smoke\*the brisket at 225°F for 3 hours (try to have moisture in the smoker and spray with liquid every 30 minutes)
5. Steam brisket until for tender
6. Slice thin and enjoy..... left over is easily re-heated and re-served!

\*link to how to smoke on propane BBQ

<http://www.patiodaddiobbq.com/2011/03/how-to-smoke-on-gas-grill.html>

### **Recipe Provided By:**

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