

Bam Bam's Beef Brisket Recipe



What you need:

- One 12 to 16 pound Packer Beef Brisket
- Rub: Bam Bam's Pick - Three Little Pigs Memphis
- Injection: Bam Bam's Pick - Butchers Prime Injection
- Marinade: Bam Bam's Pick - Head Country Marinade
- 4 Tbl Better Than Bullion
- 2 Tbl Mustard
- 1/2 Tbl Chili powder
- 3 Tbl Worcestershire Sauce
- Spray bottle with water
- Grease separator
- Meat thermometer
- Injector
- Heavy duty foil
- Wood Chunks or Pellets: Bam Bam's Picks - Oak or Hickory

Make Paste:

In a small bowl mix Better than Bullion, Mustard, Chili Powder, and Worcestershire Sauce together. Apply the paste to the whole brisket, this acts as a layer of flavor, as well as a glue for the rub.

Directions:

Preheat your smoker to 225 degrees. Take your brisket and with a nice sharp knife trim fat cap below to about a 1/4 inch. Now trim the fat and silver skin (if you have the patience) of the top of the Brisket. This allows the rub to adhere to the surface of the brisket which is a must if you want a good bark. Now you are ready to inject. Just mix your Butchers Prime Injection with water and inject the brisket in a grid pattern of one inch cubes. I like to inject across the grain at about a 45 degree angle. Hold your hand above where you are injecting so it does not spray every where. Put your brisket back in the fridge for a couple of hours. Remove the brisket from the fridge, pat dry with paper towels and gently apply the paste over the whole brisket. Now its time to cover the whole brisket with your 3 Little Pigs Memphis Rub! Cover your brisket again and set it back in the fridge for a couple of hours.

Now you are ready to place to brisket on the smoker. After about 2 hours, spray the brisket with water every 45 minutes or so. Same logic applies to the bark of the brisket as it does with pork. Once the bark has setup and does not scratch away, you are ready to foil. Again, if you need a more specific guide, pull the brisket for foil when the internal temp hits between 160-165 degrees internal temp. In a double layer of heavy duty foil, place your brisket with about a half of a bottle of Head Country Marinade poured over the meat. Seal tightly and place back on the cooker until the internal temp of the brisket reaches 205 degrees. Pull the brisket off of the smoker and separate the point from the flat. Make sure to save all of the au jous!! Just follow the very obvious line of fat that separates the two muscles. Place the flat into a Cambro or Cooler to rest for an hour or two. Now season the point muscle with Memphis rub and place back on the smoker for a couple of hours to get burnt ends. After a couple of hours pull the point off and trim into cubes. Take to saved juices and pour into the separator, pour the au jous in to a pot and heat it up, set aside for now.

Now remove your flat from the Cambro/cooler and and cut into pencil thick slices, make sure to cut against the grain, or you will have tougher meat. If you prefer you can cut the fat off the bottom, I prefer to leave it on, it tastes great, and adds moisture to the bite. I don't like to use sauce on brisket, I like to brush or pour the au