



## Smoked Brisket

*Great for large gatherings*

We first enjoyed smoked brisket when we lived in Houston, Texas. Since then, it has become a favorite for large gatherings.

| Quantity | Ingredients                               | Preparation Notes  |
|----------|---|--|
| 1 - 3    | Large whole Beef Briskets<br>Lemon Pepper | <ul style="list-style-type: none"><li>• Freeze Briskets Solid</li><li>• The night before using, rub frozen briskets generously with lemon pepper</li><li>• Place in trash bags inside a cooler. (trash bags keep the cooler cleaner and keep the marinade with the meat.</li><li>• Pour more lemon pepper on top and tie bag shut. Meat will remain frozen in cooler with only the edges defrosting</li><li>• Six hours (time may vary with outside temperature and type of smoker) before you want to serve the meat, sear the frozen meat on the outside on a very hot grill for a few minutes so that the outside is black but not long enough to cook the meat inside.</li><li>• Place in smoker grill with charcoal and wood chips (hickory, mesquite or other favorite mix) maintaining heat around 200 - 225 degrees. Some smokers have water pans which will keep the meat more moist and help regulate the heat. Too hot of a heat will dry out the meat.</li><li>• Meat thermometer should read beef rare to medium when it is finished.</li><li>• Slice thin, use in sandwiches or simply on the plate. Serve with your favorite barbeque sauce heated. Great for left-overs too.</li></ul> |