



The Mean Meat Brisket

SERVINGS: 6-8 People

PREPPING TIME: 30-45 min

COOKING TIME: 8-10 hours

Ingredients

1 - 5lb Brisket

6 - Tbsp GyalDEM Kitchen
Mean Meat Rub

2 - Tbsp GyalDEM Kitchen
Garlic, Onion Herb Rub

2 - Tbsp GyalDEM Kitchen
Lemon Pepper

4 Tbsp Olive oil.

Pink Sea Salt and Pepper
to your personal taste

Apple Juice and/or Apple
Cider vinegar

Instructions

1. Clean and trim excess the Brisket, leaving enough fat for flavour. Save the fat trimmings to place in smoke tray.
2. Coat brisket with olive oil.
3. Mix all three dry rubs together and spread evenly onto the brisket.
4. Wrap brisket or place in a large zip lock bag place into fridge for 24 hours.
5. Pre heat smoker to 165 – make sure that your smoker always stays humid.
6. Smoke your brisket for 6 hours. Place fat trimming and water in smoke tray and add all three spice blends in the fat.
7. Periodically coat the brisket with the apple juice or vinegar.
8. After 6 hours, remove brisket from smoker. Remove rendered fat with spices from tray.
9. Pour rendered fat over brisket and wrap pink butcher paper and tin foil.
10. Increase temperature of smoker to 275 and place wrapped brisket in smoker.
11. Cook for another 3 hours until internal temp hits 250.
12. Remove from smoker and let sit for 1-2 hours – as per your preference.
13. Slice against the grain and devour.

