Traeger Smoked Brisket

You picked out the perfect Prime Packer Brisket and now it’s time to impress the friends and family with some serious smoked meat. Brisket is one of the most rewarding bbq items, but it takes some time, and whole lot of patience. So, grab the Rub A Dub, your trusted filet knife and settle in, it’s worth every minute, well hour, okay many hours.

Chef Jason K. Morse, CEC | Ace Hardware Grill Expert | Owner, 5280 Culinary

##### **Yield:** Serves 12-14 people

##### **Prep time:** 20 Minutes (trim, season, store)

##### **Cook time:** 10-12 Hours

# Ingredients

### *Measure* ***Ingredient Prep Notes***

### 13-15 lb **Brisket, Whole, Packer Prime grade**

### ½ Cup **Rub A Dub Seasoning or to taste**

### **Brisket Spray Injection Recipe**

### 2 Tbsp **Honey**

### 32 oz **Stock, Beef slightly warmed**

###  **Butcher Paper Traeger or Peach paper**

# Brisket Spray / Injection Directions:

* + ***Mix Together Honey and Beef stock***
	+ ***Place into trigger sprayer or pump sprayer***
	+ ***Save about 1.5 cups for injection***

# Brisket Prep Directions:

* + Remove brisket from package and pat dry with paper towels
	+ Trim silver skin on top and bottom of brisket and remove completely
		- Pay attention to deckle fat and trim accordingly to remove
		- Do not season in that pocket, instead lay the point down and season on the top
	+ Trim fat around the edges to 1/8” or less
	+ Trim any grey or discolored meat (due to oxidation) from around the edges
	+ Trim any off pieces around the edge or thin pieces that will burn or dry out
		- See trimming photos we have posted with this recipe
	+ Remove the Point, leaving just the brisket flat
	+ Trim fat cap on top to 1/8” thickness or less (less fat will result in more smoke ring, better bark)
	+ Place brisket in a large disposable aluminum pan, pay attention to the way the grain/fibers are running
	+ Season the meat side with a generous dusting of Rub A Dub
	+ Season the fat side with a generous dusting of Rub A Dub
	+ Inject in multiple sites with the brisket injection, using an injection needle
	+ Cover the pan with plastic wrap and place into your fridge
	+ Let rest in the fridge for 10-12 hours to help draw in some of the rub flavor and settle the injection juices

# Brisket Cooking Directions:

* + Pre Heat your Traeger to 250 degrees
		- Loaded with Texas Beef Blend Pellets
	+ Adjust smoke to desired level if using Traeger Ironwood or Traeger Timberline
	+ Place the brisket FAT SIDE UP on the grill grate
	+ Load your probe – Traeger probe, iGrill2 or other wireless probe
		- Load probe into thickest part of the point/brisket
	+ Smoke until brisket reaches an internal temp of 160-165 degrees
	+ Spray with Brisket spray every hour for the first 4-5 hours
	+ When brisket reaches 160-170 degrees double wrap in butcher paper
	+ BEFORE WRAPPING - Spray with brisket spray, heavily, on both sides
	+ Return to the grill
	+ Turn up the heat to 300 degrees
	+ Continue to cook for an additional 2-3 hours
		- Or
	+ Until brisket reaches a temp of 203-204 degrees internal
	+ Once brisket has reached temp, place wrapped brisket into a small cooler and let rest for 30 minutes to 1 hour
	+ Remove brisket from the cooler, after resting – be sure to clean the cooler well and leave open to air out and breathe
	+ Slice brisket against the grain, sauce on the side and enjoy
* **Brisket Burnt Ends Tip**
	+ Save the brisket point, Cook it the same as the brisket, then when temp hits 203 degrees, cube it, season and sauce, place into a medium aluminum pan, return to the smoker at 300 degrees for 35-40 minutes. ENJOY!!!
	+ Or if cooking the whole packer, slice of the point after cooking. Cube, season and sauce, place back onto the grill and cook until tacky and glazed. Enjoy those juicy nuggets of happiness

# Grills / Grill Gear Used:

* Traeger, Pro780 **Ace SKU - 8016780**
* Thermometer, Digital, Instant Read **Ace SKU – 8686818**
* Thermometer, Digital, iGrill2 **Ace SKU – 8531519**
* Pellets, Texas Beef Blend **Ace SKU – 8013983**
* Kingsford extra tough Grill Pan **Ace SKU – 8463135**