

# Brisket on A Big Green Egg

They say as a Chef you are always the student, meaning being open to learning and seeing things a new way. There is nothing truer than that, especially when it comes to brisket. This recipe came together after my trip to Big Green Egg Culinary Center. I love seeing all the ways you can bbq, its so cool how the journey may be different from point a to point b, but at the end we all get to eat amazing Que. Happy Cooking, Chef Jason

**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:** 12-14 Hours

## *Ingredients*

<i>Measure</i>	<i>Ingredient</i>	<i>Prep Notes</i>
13-15 lb	Brisket, packer	Prime
½ Cup	Rub A Dub Seasoning	or to taste
<b>Brisket Spray Injection Recipe</b>		
2 Tbsp	Honey	
32 oz	Stock, Beef	slightly warmed
	Foil or Plastic Wrap	for final wrap / rest

## *Brisket Spray / Injection Directions:*

- *Mix Together Honey and Beef stock*
- *Place into trigger sprayer or pump sprayer*
- *Save about 1.5 cups for final wrap*

## ***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
- Trim fat around the edges to 1/8" or less
- Trim any grey or discolored meat (due to oxidation) from around the edges
- Place brisket in a large disposable aluminum pan, pay attention to the way the grain is
- Lightly coat with Canolive Oil
- Season the meat side with a generous dusting of Rub A Dub
- Season the fat side with a generous dusting of Rub A Dub
- 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

## ***Brisket Cooking Directions:***

- Heat your Big Green Egg 200° and prep for indirect cooking
  - Add your ConvEGGtor into the BGE to allow for indirect cooking
  - Add drip pan and load with water to help add moisture to the Egg
- Adjust smoke to desired level, adding in some maple chunks to get more smoke
- Place the brisket FAT SIDE UP on the grill grate
- Clip the EGGgenius pit temp clip onto the grill grate
- Load your probe – Today we are using the EGGgenius
  - Load probe into thickest part of the point/brisket – be sure not to probe the fat pocket, load probe into the meat
- Smoke until brisket reaches an internal temp of 175-180 degrees, or until bark is well developed. Don't worry about the stall, we will push it thru the stall with some extra moisture in the drip pan
- Spray with Brisket spray every hour for the first 4-5 hours, spray starting at the 1 hour mark to give the brisket time to dry out a bit and absorb the spray better
- Adjust the EGGgenius and setup for 200 degree cook
- When the brisket reaches 175 - 180 degrees double wrap in butcher paper, or foil for softer brisket. Add to the foil 1 – 1.5 cups of the beef stock / honey mixture
- Place in a pan if desired during the wrapped cooking part
- Return to the grill
- Adjust the heat to 275 degrees
- Continue to cook for an additional 3-5 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 45-60 minutes

- Remove brisket from the cooler, after resting – be sure to clean the cooler well and properly sanitize
- Slice brisket against the grain, sauce on the side and enjoy
- **Brisket Burnt Ends – if you're into these types of things 😊**
  - Remove the point after brisket is cooked, cube it, season and sauce, place into a medium aluminum pan, return to the smoker at 300 degrees for 35-40 minutes.  
ENJOY!!!