

# Hot and Fast Brisket on the Weber Kettle

Today is a first for me, after much talk about this hot and fast brisket method, I felt we needed to give it a try. So let's enjoy this brisket journey together, who knows, we might save ourselves some time along the way. Happy Cooking, Chef Jason

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

**Yield:** Serves 8-10 people

**Prep time:** 35 Minutes (trim, season, store)

**Cook time:** 4 – 4.5 Hours

## *Ingredients*

<i>Measure</i>	<i>Ingredient</i>	<i>Prep Notes</i>
8 lb	<b>Brisket, Flat</b>	<b>Prime</b>
1/4 Cup	<b>Oil, Canola/Olive Blend</b>	
1/4 Cup	<b>Rub-A-Dub Seasoning</b>	<b>or to taste</b>
1/4 Cup	<b>Island Boys Coffee Rub</b>	<b>or to taste</b>
2 Cup	<b>Beef Stock</b>	<b>or to taste</b>

## *Brisket Prep Directions:*

Remove brisket from package and pat dry with paper towels (if there is excessive juices)

Trim silver skin on top and bottom of brisket and remove completely

Trim fat around the edges to between 1/4" to 1/8"

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 and make a cut against the grain, at the edge to give you a reference point for post cook slicing

Lightly coat with Canolive Oil

Season both sides with a generous dusting of Rub-A-Dub and Island Boys Coffee Rub

Let rest on the counter for 30 minutes (while grill heats up) to help draw in some of the rub flavor

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

Heat your Weber Kettle to 350° and setup charcoal baskets for indirect cooking

Turn cooking grate upside to allow access doors to stay open and make charcoal pouring easier

Add drip pan and load with 2-3 cups of water to help add moisture to the kettle

Adjust smoke to desired level, adding in some dry wood chunks to get more smoke

Place the brisket FAT SIDE UP on the center of the grill grate

Load your probe – using the Weber connect app, set the temp probe alert to 165°

Load probe into thickest part of the brisket flat

Cook/Smoke at 350° until brisket reaches an internal temp of 165°

Spray with Brisket spray at the first hour mark, then every 30 minutes after that until the brisket reaches 165° internal temp

When the brisket reaches 165° double wrap in foil. Add to the foil 1 – 1.5 cups of beef stock

Return to the grill

Adjust the Weber connect probe alert for 205°

Continue to cook for an additional 1-2 hours

Or

Until brisket reaches a temp of 205° internal

Once brisket has reached temp, place wrapped brisket into a small cooler and let rest for 1 Hour

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

## ***Shopping List:***

Weber Performer Kettle

Ace SKU – 8406704

Lump Charcoal

Available at your Local Ace Hardware

Chimney Starter

Ace SKU – 8211369

Rub-A-Dub Seasoning

Ace SKU – 8562050

Island Boys Coffee Rub

Ace SKU - 8059876