



BLUESCREEK FARM MEATS'

SMOKING BEEF BRISKET

Serves 6-10 people

INGREDIENTS

6#-12# Beef Brisket
Special rub / mustard / BBQ sauce
wood chips

EQUIPMENT

Smoker
Foil
Meat Thermometer
Pan of water (optional)

INSTRUCTIONS

This is a tutorial to help make your smoking experience more enjoyable and relaxing.

Do not trim your beef brisket. The fat will help keep your brisket moist and flavorful.

Cook on the smoker with the fat side up.

Smoker should be at 185° F.
Do not smoke higher than 200° F for best results.

Rub your meat / season with whatever rub, mustard, or BBQ sauce concoction you would like.

Put on foil in a pan, leave open for the first ½ of the cooking. Half way through, cover / wrap up the foil so the meat will not dry out.

Size will dictate the total cooking time.

Ideal internal meat temperature for removing from smoker is 170-180° F.

Let the meat set, covered for 10-15 until ready to serve.