

Malcom's Smoked Brisket

You can use any seasoning you want just give it a good coat; brisket is a big cut of meat and needs plenty of seasoning. The seasoning needs to go on at least an hour before putting the brisket on the smoker. But you can go up to 4 hours.

When it comes to cooking brisket on a pellet grill you can plan on it taking upwards of 16 hours on a brisket this size. I start the brisket out overnight. At 10:30 pm the Traeger grill is fired up to 195 degrees running pecan pellets. At 11:00 the brisket goes on fat side down - just make sure you have plenty of pellets in the hopper.

After 8 hours in the smoke, a beautiful bark is set on the brisket and it gets what I call “the meat sweats”. Moisture will start seeping out of the flat and accumulating on the top side. At this point it's time to wrap.

Tear off 2 strips of butcher paper about 48” each and fold the edges underneath the brisket forming one “package”. Before placing it back on the grill insert a probe thermometer (I use a Thermoworks DOT <http://bit.ly/ThermoworksDOT>) into the center of the flat and bump the pit up to 250 degrees at this point. Place the brisket back on the pit fat side down and cook until the internal hits 200 - 202 degrees.

Once the brisket hits temp, the cooking part is finished. But the brisket still needs to rest before slicing. Place it in a dry “empty” cooler with the lid on and let it set for at least 1 hour - but you can go as long as 4-5 hours.

After the rest, remove the brisket and slice! This brisket will rival any “stick burner” out there. The slow time in the smoke at the beginning of the cook works magic on the bark just practice patience and let the pellet grill do all the work.

Smoked Brisket Ingredients:

- 1 whole packer brisket (16lbs)
- 1/4 cup Killer Hogs Hot Rub
- 1/8 cup Killer Hogs TX Brisket

Smoked Brisket Directions:

1. Trim thick area of fat from brisket, remove thin edge and any silver skin from top of flat. Flip the brisket to fat side and take it down to 1/4”.
2. Season the brisket with Hot Rub followed by TX Brisket Rub.
3. Rest brisket for a few hours before placing on pit.
4. Prepare pellet grill for low and slow smoking at 195 degrees using pecan pellets.
5. Place brisket fat side down on pellet grill and smoke for 8 hours.
6. Wrap brisket in butcher paper, insert probe thermometer into center of flat, and place back on smoker.
7. Increase smoker temp to 250 degrees and continue cooking brisket until internal temperature reaches 200 degrees.
8. Rest brisket in a dry cooler for 2 hours.
9. Slice into 1/4” slices starting with flat. Rotate point and slice it into slices as well, removing the edges and slicing them into cubes for burnt ends.