



## HICKORY SMOKED BEEF BRISKET



Rub/Season a Beef Brisket with Extra Virgin Olive Oil, black pepper, and your favorite Prime Rib & Roast Seasoning. Wrap tightly with plastic and refrigerate overnight. Remove the Brisket 1 hour before cooking to allow the meat to begin coming up to room temperature. Preheat your Wood Pellet Grill to 225°F with Gourmet BBQ Smoked Hickory or Rancher's Mesquite pellets. For planning purposes, a 12 lb Brisket at 225°F will take approximately 18 hours to reach an internal temperature (IT) of 200°-205°F and another 3 hours for the "Foil, Towel, and Cooler" (FTC).

Place the Brisket fat side down and BBQ Low-and-Slow at 225°F until the IT reaches 200°-205°F. Be aware that like a Pork Shoulder (BUTT) your Brisket will experience the "Stall". The onset of the stall varies from 150°-170°F depending on the piece of meat (all Briskets may act differently), the size, and your cooker. It may last as long as 6 hours before the temperature begins to rise again. Don't fret, this is normal.

Double wrap in Foil, a heavy Towel, and place the Brisket into a tightly closed Cooler. FTC for 2-3 hours. Slice against the grain.



Recipe Compliments of Smokin' Pete ([www.smokinpetebbq.com](http://www.smokinpetebbq.com))