



WILD. NATURAL. SUSTAINABLE.

Texas Style Smoked Brisket

Prep Time: 18 hours • Yields: 8-10 servings

Ingredients:

1 pkg. Fossil Farms Local Angus Brisket, 12 lbs.

½ cup Kosher salt

½ cup coarse black pepper

½ cup hot sauce

½ cup water

Optional:

Worcestershire sauce

Method:

1. Set up a fire for indirect heat between 250°F - 275°F, preferably with an offset smoker using a combination of oak and hickory wood.
2. Trim brisket of any excess fat. You want fat, but if there is anything crazy hanging off, you can get rid of it.
3. Liberally season all over with equal parts of salt and coarse black pepper.
4. Fill a plastic mist bottle with equal parts hot sauce and water. For a different flavor, you can use Worcestershire or apple cider. You can also just use water. The function is to help keep surface moisture on the meat during a very long cook time.
5. Place brisket in your smoker with the fat end closest to your fire.
6. The brisket will take between an hour and an hour and a half per pound depending on the consistency of your fire.
7. Smoke for 5-6 hours untouched. After that time, begin spritzing the meat every hour to help the brisket stay moist on the outside.
8. Once you are happy with the color and "bark" on the outside, tightly wrap the brisket in butcher paper or aluminum foil and put back in the cooker.
9. If you maintain a steady low temperature, the brisket should be ready after about 12 hours.
10. The meat will be very giving and noticeably soft. Allow the brisket to rest off the heat (still wrapped) for an hour before serving.
11. Slice against the grain, serve, and enjoy!

Equipment:

Outdoor Grill or Smoker

Oak & Hickory wood

Butcher paper

Measuring spoons & cups

Aluminum foil

Knife

Meat thermometer

