

BRISKET

CHEAT SHEET

Brisket is the holy grail of BBQ, and getting it right is a huge notch in your Grillmaster belt.

BIG GREEN EGG COOKING TEMP

225°F INDIRECT SET UP

FINAL ROAST INTERNAL TEMP

203°F INTERNAL

EGGCESSORIES

- ConvEGGtor
- ConvEGGtor Basket
- Disposable Drip Pan
- Thermometer or EGG Genius
- Silicone BBQ Mitts
- _____
- _____

INGREDIENTS & PREPARATION

- 8-10lb Brisket Flat
- BGE Steakhouse Seasoning
- Pink Butcher Paper
- Smoking Wood Chunks (Hickory, Oak, or Apple)

- Clean Ash, Load/Top-Off your Lump Charcoal.
- Bring the brisket to room temperature before cooking.

COOKING DAY OUTLINE

Remember, the best way to cook a Brisket is by temperature, not time. Brisket is done when it reaches 203° internally.

1. Trim excessive fat leaving approximately a ¼ inch on the brisket. Bring to room temperature.
2. Set the EGG for indirect cooking at 225°F with the convEGGtor and drip pan and smoking chunks.
3. Season the brisket generously on all sides.
4. Place the brisket, fat side up, on the cooking grid.
To remotely manage and monitor the cooking temperature of the brisket, use the EGG Genius.
5. After approx. 5 hours, check the internal temperature of the brisket; when it reaches 165°F remove it, wrap it in butcher paper and place it back on the EGG.
6. After approx. 3 more hours, check the internal temperature of the brisket; when it reaches 200°F to 203°F remove it from the EGG and let rest in the butcher paper.
7. Take the brisket out of the butcher paper and slice in pencil-thick slices cutting against the grain.

COOK TIME ESTIMATES

Approximately 70-90 minutes per pound at 225°F.

TIPS & TRICKS

Trim the fat to a ¼ inch thickness and save the trimmings for mixing with burger meat or rendering tallow.

Cook with the fat side up so the juices can drip through the meat.

Wrap in butcher paper at the stall phase (approx 160°F internal temp)

Let the brisket rest for at least 30 minutes before slicing.

Cut the finished brisket against the grain into pencil-width slices.

THE OUTDOOR HOME
Insider's Club