



# SpitJack Brisket Toolkit – User Guide & Instructions

## What's included?

Please check the package to make sure everything's there.

Items 2-5 are packed inside of the rolled paper.

1. 16 sheets of butcher paper (rolled)
2. 2 sets of nitrile prep gloves
3. 1 small bag of SpitJack Brisket Rub
4. 1 ball of butcher's twine
5. 1 dual sensor meat/oven thermometer



## Cooking beef brisket

If you want to know how to cook beef brisket (barbecue style in a smoker), please go study on Aaron Franklin. He is the brisket master and you can't do any better than to follow what he says. His book, "Franklin Barbecue" is at the top of my stack. His videos on YouTube are invaluable. Andy Husbands, in his book "Pitmaster", gives his version. Andy won "Jack" and served me by far the best brisket I've ever tasted. Steven Raichlen is another great resource and has a book out called the "Brisket Chronicles" that has great alternative brisket cooking techniques, and recipes from all over the world.

Something everyone agrees on is that It's not easy to barbecue brisket. Learn as much as you can about it before you start and use the best equipment you can afford. This guide provides some general advice along with instructions on how to use each item. The stuff in this kit provides a useful toolset that will help bring it all together. Other items you might need are: 1) a spray bottle with water or whatever liquid you want for occasional moistening, 2) a trimming knife and a slicing knife. Two key ingredients not included in this package are practice and patience. It may take a couple of tries, but don't give up. The rewards are worth it.

## Instructions

### Preparation:

1. Prepare your smoker. Make sure it will be up to temperature (225-275F) within the hour.
2. Glove up. Wash and dry your hands and put on a pair of prep gloves. This not only keeps your hands clean but keeps the meat clean too.
3. Trim a 10-14 lb. brisket. This is an important step and I suggest you get some good instruction (see above). You can take the trimming to any level you like. I use a 6" curved boning knife.
4. Apply the rub. Transfer the rub in the packet to a spice shaker with big holes. Starting high (12" up from the meat), try to apply it as evenly as possible, making sure you cover everything – meat and fat. Pat the rub gently into the meat. The included rub packet should be enough for 1 whole brisket. If you like our rub, here is the recipe to make more: <https://spitjack.com/brisket-rub-recipe> .
5. Give it a rest. Let the brisket sit at room temperature for about an hour.
6. Put it in. When you are sure your cooker is at temp, transfer your brisket, laying it fat side up on a rack. When you are handling the brisket be careful not to disturb the rub. Wash and dry your hands with the gloves on, remove the gloves and set them aside. Oh, and go here for the rub recipe when you run out:
7. Insert the thermometer. Place it at the end of the flat, just before the point. This way you will get a better overall reading of the internal temperature. The thermometer has two dials on the front face. The scale at the top (120-200F) is for the internal temperature, the small round scale below (100-600F) is for the pit temperature. If you have a thermometer built into your pit, use ours to validate its reading. Same goes for a wireless dual probe system. Leave the SpitJack dual sensor thermometer in the meat. You can use another thermometer for spot readings. **PIC 1**
8. Get through the stall. After about 6 hours (about 165F internal) the temperature will stop rising. Don't worry – the thermometer is still working. You have just entered the "stall". For up to two hours the temperature won't go up much. You don't have to stoke the fire or do anything different, just wait it out (up to 2 hours).
9. Wrap it up. When you see the temperature start going up again, it's time to wrap the meat in the butcher paper.



PIC 1

### The wrap:

1. Take two sheets of the paper and lay them side-by-side on a clean surface. Overlap them by 2-3 inches to make a 30" x 30" square. Spray the bottom half of the paper lightly with water. **PIC 2**
2. Using a heavy cloth or towel, glove or oven mitt, remove the thermometer from the meat (careful – it's hot).
3. Put your prep gloves back on and carefully remove the brisket from the cooker and place in the lower third of the paper square, centered and skewed to a 10 and 4 o'clock position. **PIC 3**
4. Fold the sides in and then roll it over, keeping the package as tight as you can. **PIC 4**



PIC 2

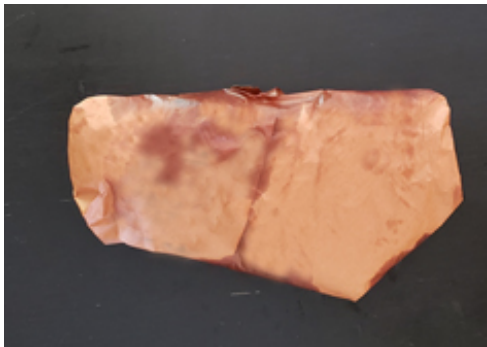


PIC 3



PIC 4

5. Repeat, flipping it again.
6. Tuck any remaining paper under, leaving the brisket fat-side up - as it was when you started the wrap. **PIC 5**



PIC 5



PIC 6



PIC 7

7. Tie up the package. Cut a 30" piece of string off of the ball of twine. Slip it under the bottom middle (long side) of the package and through to the top. Pull it so that the two ends are even and then tie a simple bow knot. You don't want the string too tight – you're just doing this to make sure the paper doesn't come loose during transport. Return the brisket to the cooker. **PIC 6**
8. Reinsert the thermometer through the paper into the meat in the same area it was before. **PIC 7**
9. Close up the smoker and let it cook until its done (it should read about 200F internal). PLEASE READ UP ON THIS. Internal temperature is just one indicator of doneness, and even a few degrees can make the all the difference.
10. When you are satisfied it is ready, remove the brisket (as in **The wrap**: step 2, above) leaving the thermometer in.
11. Let it rest. Give it some time (varies - until it gets down to 150-160F) to "relax" after the cook. This will help retain the juices.
12. Unwrap it. Untie and remove thermometer and the string and carefully unwrap the brisket. Lift it to a cutting surface.

### Slicing and Presentation:

Using a 10-12" slicing knife, slice the brisket being careful to minimize tearing. The carving is important and there is a lot to it. You don't want to make a mess of it after all that work. Get a good sharp knife and *read or watch how the experts do it*. Presentation options, sides, and sauces are a matter of personal taste. As always, best to get ideas from reliable, experienced sources. And always taste before you serve.

