



# SMOKED BRISKET





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SERVES 10 TIME 10 HOURS

### YOU'LL NEED

Whole Brisket  
Blaze Pen Thermometer  
Lane's 'Brancho' Rub  
Carving knife  
Cutting board

### DIRECTIONS

Preheat your smoker/oven to 275f or 135c degrees  
Trim fat cap to a consistent 1/4 inch layer and season with Lane's 'Brancho' COMBO or Brisket rub

Place your brisket on the preheated pit with the point facing the warmest part of the smoker (this is to distribute even cooking, as the point takes heat a lot better than the flat)

Cook for roughly 2 hours per kilo of meat. Once your Brisket hits 165f or 74c, it's time to wrap your Brisket. Use a thick bit of foil or pink butchers' paper and wrap up nice and tight, placing the wrapped meat back on the smoker.

Take your brisket out once the internal temperature is roughly 203f or 95c. If it is still not probing softly, leave it on the pit until it probes like soft warm butter. Rest brisket for 2 hours, wrapped in an old towel, placed in a cooler (this helps keep the meat nice and hot)

Once your brisket has rested, it is time to slice and serve. Cut your brisket flat against the grain roughly a pencil in thickness. Once you reach the point, rotate the brisket 90° and slice large pencil sized slices.

Serve and enjoy!