



TIPSY FOODS
COOK A LITTLE TIPSY

SMOKED BBQ BEEF BRISKET RECIPE



Ingredients

1 whole, untrimmed beef brisket, 16 to 18 pounds (7.3 to 8.2 kg)
2 cups (475 ml) Beef Marinade Injection (recipe follows)
1/2 cup (120 ml) Worcestershire sauce
1 jar **North Carolina BBQ Dry Rub**
1 jar **Beef Brisket Rub**
3/4 cup (175 ml) Beef BBQ Marinade, warmed (recipe follows)
1 bottle of your favorite **Tipsy Foods BBQ Sauce**

Special Equipment:

Marinade injector, probe thermometer, heavy-duty aluminum foil, disposable aluminum roasting pan, insulated cooler

Instructions

Trim the brisket.

Inject the brisket evenly throughout the point and flat with Beef Marinade Injection.

Rub Worcestershire sauce all over the brisket. Generously rub top, bottom, and sides of brisket with **Beef Brisket Rub**. Wrap tightly with plastic wrap and refrigerate for 4 to 8 hours.

Remove brisket from the plastic wrap and apply a second layer of **Beef Brisket Rub**, then rub evenly with **North Carolina BBQ Dry Rub**. Let sit at room temperature for 30 minutes.

Prepare smoker and bring temperature to 250°F (120°C). Beef can handle a more assertive smoke, and we recommend either hickory or mesquite as the smoke wood.

Place the brisket on the smoker, fat-side up, and smoke for 6 hours.

Turn the brisket over. Apply a light dusting of **North Carolina BBQ Dry Rub** to the flat. Cook for 2 hours, or until meat's internal temperature registers approximately 170°F (77°C).



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Prepare for the wrapping step. Have handy a probe thermometer, three 18-inch (45-cm) pieces of heavy-duty foil, and warm Beef BBQ Marinade.

Remove brisket from smoker. Form a “boat” with two pieces of foil. Place the brisket fat-side down into the boat. Insert the probe thermometer into the thickest part of the flat, in the same direction as the brisket’s grain. Pour Beef BBQ Marinade over the brisket. Wrap the third piece of foil tightly around the brisket, removing as much air as possible.

Return brisket to the smoker and increase temperature inside the smoker to 275°F (140°C). Cook until the brisket’s internal temperature is 200°F (93°C). This should take approximately 2 hours more, for roughly 10 hours total cooking time. Another way to gauge whether the brisket is done is to check for fork tenderness. If a fork can slide into the meat with almost no resistance, it is ready. Remove brisket from foil and pour accumulated juices into a cup or bowl. Place the brisket fat-side up on the foil. Allow the meat to release its steam by resting for roughly 10 minutes. (If you don’t do this, the brisket could overcook during its resting phase.) Pour the reserved juices over the brisket and wrap tightly in foil. Place the meat in an empty cooler (with no ice), close lid and let it rest for 2 hours.

To serve: In a small saucepan over medium heat, warm **Tipsy Foods BBQ Sauce**. Remove the brisket from the foil, reserving the juices. Using a sharp knife, separate the point section from the flat. Slice the point into 3/4-inch (1.7-cm) cubes and place into a disposable aluminum pan. Toss with **Tipsy Foods BBQ Sauce**, cover with foil, and place back on the smoker for 30 minutes.

Trim some of the excess fat off the back of the flat, leaving an even 1/4 inch (6 mm) of fat. Turn the brisket over and carve pencil-thin slices. Brush each slice with the reserved marinade and sprinkle with another dusting of **North Carolina BBQ Dry Rub**. Fan slices on a platter, sprinkle the burnt end cubes around the edges, and serve.

BEEF MARINADE INJECTION

Ingredients

2 cups low-sodium beef broth
2 beef bouillon cubes
2 tbsp. Worcestershire sauce

Instructions

Bring beef broth to a boil with beef bouillon cubes and Worcestershire sauce. Let cool.

BEEF BBQ MARINADE

Ingredients

1 cup of your favorite Tipsy Foods BBQ Sauce
1 1/2 cups warm water
2 Tbs Beef Brisket Rub

Instructions

Place all ingredients in a mason jar or other airtight container. Cover and shake vigorously. Refrigerate for up to 1 week.