

Hot and Fast Smoked Brisket

Who has time for a slow and low brisket these days? Well, I think we all do, but sometimes we just want to get it going and EAT! Enter, the Fast and Hot Smoked Brisket! Start to finish in just under 7 hours. Its worth a shot for sure!

Ingredients

1 - Full Sized Packer Brisket, or any size that you can handle – Cook time will change with size of course

½ cup Mayo

½ to 1 cup of your favorite BBQ rub, or Salt and Pepper

¼ cup Beef Stock + ¼ cup Beef Stock

Let's Begin!

1. First things first, you are going to want to trim up the brisket, meaning remove all the harder fat from the top of the brisket and try to even it out by cleaning and removing the smaller bits that may be on it. You want a little fat on it, but not a HUGE layer. Once this is done, go and start your BBQ or Smoker and bring to temp at 275f.
2. Next, rub your brisket with Mayo. This is your binder for the seasoning. It also helps create a great crust or bark on the outside of the Brisket. Next, coat in your favorite BBQ rub or a mixture of salt and pepper. Allow this to sit until the cooker has come to temp.
3. Once the temp is ready in your cooker, place your brisket on the grill and close it up. Set your timer for 3 hours. Once that time has elapsed, open the grill and spritz your brisket with some of the Beef Stock. This will help it stay moist. I liked to do this every hour till the brisket was ready.
4. Now here is the tough part, how to tell when it is done. I like to do the PROBE TEST. Take a metal pointed stick (like a temp probe) and push it into the thickest part of the brisket. If it slides in nice and easy (like butter), its ready to pull off. If not, leave it on for maybe another hour. Its all about feel here.
5. Once brisket is ready to pull, get out a double layer of Aluminum Foil big enough and wide enough to wrap your meat. Place brisket on it, and roll up the edges, creating a boat. Pour in the other ¼ cup stock and seal up the aluminum. Wrap in a towel and rest for at minimum 1 hour.
6. Once rested, remove the brisket, and slice AGAINST the grain! MONEY!

Enjoy!