



SMOKED BRISKET

- 1. SEASON BRISKET WITH SAUSAGE PLUS HOUSE SEASONING, GARLIC POWDER, AND ONION POWDER.**
- 2. SLATHER SEASONED BRISKET WITH A GENEROUS AMOUNT OF KITCHEN BOUQUET.**
- 3. PLACE BRISKET IN SMOKER AT 375 DEGREES F, FATTY SIDE FACING UP, FOR AT LEAST 2 HOURS TO GET A NICE SMOKEY FLAVOR.**
- 4. AFTER SMOKING, TRANSFER BRISKET IN BAKING PAN AND FILL ABOUT HALFWAY WITH WATER AND COVER.**
- 5. COOK AT 225 DEGREES F FOR 16 HOURS.**
- 6. REMOVE BRISKET FROM PAN AND ALLOW TO REST FOR 30 MINUTES TO ALLOW JUICES TO REDISTRIBUTE BEFORE CARVING.**

****WHEN CARVING YOUR BRISKET YOU MAY NOTICE A BLACK LINE OF MEAT UNDERNEATH THE FAT CAP. YOU WILL WANT TO REMOVE THAT PART OF THE MEAT BEFORE SERVING.****