

Recipe Release Nov 2020

Sure Shot, Smoked Beef Brisket**Serves 12**

Preparation time:

Allow 24 – 72 hours for marinating and 5-6 hours for cooking

Ingredients:

7-8 pounds Beef Brisket, not trimmed
½ cup ***My Daddy's BBQ Rub** (takes all the work out for a *sure shot, consistent, delicious brisket)

Injection Sauce:

¼ cup Worcestershire Sauce
¼ cup Honey BBQ Sauce (My Daddy's BBQ sauce, coming soon)
2 tbsp Salt
1 tbsp Garlic Powder
1 cup Water

Basting Sauce:

2 cups Honey BBQ Sauce
1/4 cup Yellow Mustard
½ cup Picante Sauce
2 cans Beer (recommend your favorite lager or amber)
1 tbsp ***Cajun Prairie Chargrille Seasoning**
(don't be fooled, it matters)

You'll need:

Liquid Injector, Basting Brush, Aluminum Foil and
2 cups of BBQ Sauce for dipping

Directions:

Prepare equipment for smoking or grilling as well as space in an oven for 4 hours when ready to cook. At least 24 hours in advance, prepare brisket by placing on cutting board and trim only the abundant excess fat, leaving some fat for protecting the beef while cooking. Mix infection sauce and also pour required amount of My Daddy's BBQ Rub in a separate dish, careful not to contaminate the remaining package. Place brisket in a food safe pan and inject generously with the injection sauce then pour remaining sauce over brisket and spread evenly, giving brisket a slight massage. Using a dry hand, pinch seasoning and sprinkle over entire brisket to desired quantity.

Though the full ½ cup may seem to generous for you, keep in mind that it is packed with *flavor not pepper!

Wrap tightly with clear wrap then cover with foil and store in refrigeration for 24 – 72 hours. When ready to cook, prepare a wood fire in smoker, wood pit or preheat gas grill.

Meanwhile temp out brisket by removing from refrigeration for up to 1 hour. Prepare basting sauce *reserving 1 can of beer. When preferred equipment is ready add brisket to first char until achieving a dark skin then on low flame smoke for an additional 1 ½ hours. Pour approximately ½ of basting sauce in a sauce pan and baste while cooking. If using a gas grill, add to oven after dark skin achieved, following the next steps. Bake in preheated oven, * 425, in a foil lined pan. Pour the remaining basting sauce over the hot brisket as well as 1 can of beer and 1 cup of water, to bottom of pan. Cover tightly with heavy duty foil, making sure all edges are sealed well. Place in oven, preferably near the center rack. Do not uncover for at least 3 hours! Check liquid in pan after 3 hours and add water to bottom of pan as needed to keep at least an inch of liquid with brisket.

No sooner than 4 hours and not more than 5, remove brisket from oven and let rest for approximately 30 minutes. Using a carving knife, we prefer an electric knife, place brisket on cutting board and cut into desired pieces. We suggest 1 long slice, vertically through middle, then across. approximately 1/3 inch per slice. Place back into the drippings in the baking pan. Baste and cover.

Heat BBQ sauce for dipping and serve immediately.

Only one problem, from now on you'll be asked to bring the brisket every time!

Blessings, *Garrett and Myrna Miller*

Cajun Prairie *Signature* Foods

Cooking with Spirit

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