

MAKE THIS RECIPE STEP-BY-STEP

INGREDIENTS YOU'LL NEED -

Whole Competition Brisket

2 tbsp Kosher salt

2 tbsp coarse ground
black pepper

1 cup apple cider vinegar

1 cup light beer

Butcher paper

Spray bottle

- 1 Season brisket with the salt and pepper, generously covering both sides.
- 2 Place on roasting rack over a sheet pan and let rest in fridge overnight.
- 3 Set smoker to 225°F/107°C.
- 4 Place brisket in the center of the smoker and close the lid.
- 5 Spritz the brisket every hour with the apple cider and beer mixture.
- 6 Cook brisket to an internal temperature of 165°F/74°C.
- 7 Once brisket reaches 165°F/74°C, remove from smoker and completely wrap with butcher paper.
- 8 Place brisket back in the smoker and cook to an internal temperature of 200°F/93°C.
- 9 Remove from smoker and allow to rest for 1 hour wrapped in paper.
- 10 Remove brisket from butcher paper, cut in half, and slice the brisket AGAINST the grain.

Serve and enjoy!