

# MAKE THIS RECIPE STEP-BY-STEP

## INGREDIENTS YOU'LL NEED -

2 Prairie Street's Kosher  
Beef Brisket 2nd Cut  
USDA Prime

3 Corn on cob

2 sticks of vegan butter

1 Cup of chopped  
cilantro

1 Cup of chopped  
tarragon

Kosher salt

Black Pepper

Harissa Rub

1 Cup Harissa powder

1 Cup brown sugar

1 Cup of salt

1 Cup of black pepper

1 Tablespoon paprika

1 Tablespoon coriander

- 1 Preheat the smoker to 235F/113C.
- 2 Mix all dry rub ingredients in a bowl.
- 3 Score the fat cap of one brisket and add cover in salt and pepper Texas style. Place it on the grill. Coat the second brisket with the harissa dry rub. Be heavy handed and make sure all surfaces are covered. Place brisket on the grill. To ensure the briskets do not dry out put either a tin of water in the smoker or occasionally spray with water or apple cider vinegar. Close the lid and let smoke for 5 hours. briskets roughly about 10-12 hours to cook on a smoker. Smoked meats take roughly 1-1½ per pound. Factors like outside temperature, the smoker, butcher paper etc. affect the cooking time. Now take Texas style off the grill and wrap in butcher paper. Put the folded open side down on the grill to prevent moisture loss. Wait 5 more hours. Remove from the grill and let test for 30 minutes.
- 4 Place soften vegan butter on plastic wrap and add herbs. Cover with plastic wrap and roll butter into a log shape. Refrigerate if not using immediately
- 5 After 9 hours add the corn to the grill. First coat the corn with vegan butter, pepper and salt. Do not totally remove the husk, just peel back. Rub the mix on corn. Wrap the husk back around the corn and place on grill. Cook for one hour.

Bete'avon