



Smoked Flat-Cut Brisket with Coffee

Recipe adapted from Ray "Dr. BBQ" Lampe.

Ingredients

1 USDA Choice flat-cut brisket (5 to 6 pounds), fat left on
Barbecue Rub #67 (below)
½ cup strong brewed coffee

Instructions

Set the EGG for indirect cooking at 235°F/113°C using medium hickory wood for smoke flavor.

Season the brisket liberally with the rub. Cook the brisket fat-side down for 1 hour and then flip it to fat-side up. Cook to an internal temperature of 160°F/71°C.

Lay out a big double-thick layer of heavy-duty aluminum foil and lay the brisket on it fat-side up. Pull up the sides of the foil and pour on the coffee as you close up the package. Be careful not to puncture it or you'll have to start over. Return the brisket to the cooker. After another hour, begin checking the internal temperature. When it reaches 200°F/93°C, remove the brisket and let it rest for 30 minutes, wrapped. Remove the brisket from the foil. If desired, skim the fat from the liquid and serve the remaining juices as a sauce. Slice the brisket about ¼ inch thick to serve.

Barbecue Rub #67

½ cup Sugar in the Raw
½ cup kosher salt
3 tablespoons chili powder
3 tablespoons paprika
1 teaspoon garlic powder
1 teaspoon onion powder
½ teaspoon black pepper
½ teaspoon lemon pepper
½ teaspoon ground coffee
¼ teaspoon cayenne pepper

Combine all the ingredients in a medium bowl and mix well. The rub may be stored in an airtight container in a cool place for up to 6 months.

Makes about 1 ½ cups