

Jalapeño Brisket Flat

Courtesy of Ray Lampe, Dr. BBQ

Ingredients

5 lb. brisket flat, with ½ inch fat cap left on
2 tbsp olive oil
Big Green Egg Ancho Chili & Coffee Seasoning
1 jar sliced jalapeños

Equipment

9x13 Roasting and Drip Pan
Bucher paper or heavy-duty aluminum foil
convEGGtor
Big Green Egg Hickory Chunks

Method

Set the EGG for indirect cooking with the convEGGtor at 300°F/149°C using hickory chunks for smoke flavor.

Rub the brisket all over with the oil, then season it liberally on all of the exposed meat using Big Green Egg Ancho Chili & Coffee Seasoning. Let rest for 15 minutes so the rub will adhere.

Place the brisket on the EGG fat side down and cook for 3 hours. After the brisket has cooked for 3 hours, place it in the pan, fat side down. Pour the jar of jalapenos over the brisket, juice and all, then place the pan back in the EGG. Cook for 1 hour. Flip the brisket over and cover the pan tightly with aluminum foil. Cook for about 2 more hours until the brisket reaches an internal temperature of 205°F and is fork tender.

Remove the pan from the EGG and let rest for 15 minutes. Slice the brisket thinly against the grain and serve.

Makes about 6 servings

