

## **Texas-Style Beef Brisket**

*Courtesy of Ray Lampe, Dr. BBQ*

If you want to cook a brisket, saddle up, get a big fat one, and ride out the long cook. There really is nothing quite like this on the plate, and a flat cut or a piece of a brisket just won't be the same. An old barbecue man once told me that the reason he liked to cook brisket so much was because it allowed him to cook it for a long time. Genius! Shorter cooks just won't taste the same. In Texas they'd serve it with white bread, raw onions, and jalapenos. A pot of real pinto beans would go nicely too, but not the typical sweet barbecue beans. Sauce would be seriously optional and I'm in the no-sauce camp.

### **Ingredients**

1 whole brisket, about 12 pounds  
2 tablespoons olive oil  
Big Green Egg Classic Steakhouse Seasoning

### **Equipment**

Butcher paper or heavy-duty aluminum foil  
convEGGtor  
Big Green Egg Hickory Chunks

### **Method**

Set the EGG for indirect cooking with the convEGGtor at 275°F/135°C using hickory chunks for smoke flavor.

With a sharp knife trim out some of the fat that is in between the two muscles of the brisket so it will cook evenly. Trim any extreme fat from the top, but most of it should remain. Rub the brisket all over with the oil, then season it liberally on all of the exposed meat using Big Green Egg Classic Steakhouse Seasoning.

Place the brisket in the EGG, fat side down, and cook for 6 hours. Flip to cook fat side up for another 2 hours. Lay out a large double thick sheet of heavy-duty aluminum foil or butcher paper. Lay the brisket on the foil or butcher paper fat side up and wrap. Return to the EGG and cook until the brisket reaches an internal temperature of 200°F deep in the thick part of the meat. This should take another 3 to 4 hours but be sure to check the temperature.

When the brisket reaches to the internal temperature of 200°F/93°C place it in an empty ice chest and let it rest for at least 15 minutes and up to 4 hours. Take the brisket out of the foil and place it on a cutting board. Reserve the juices. Trim away all of the excess fat. Slice the brisket through both muscles across the grain and about 3/8" thick. With a spoon remove as much fat as possible from the juices, then drizzle over the top of the sliced brisket.

Makes about 12 servings

