

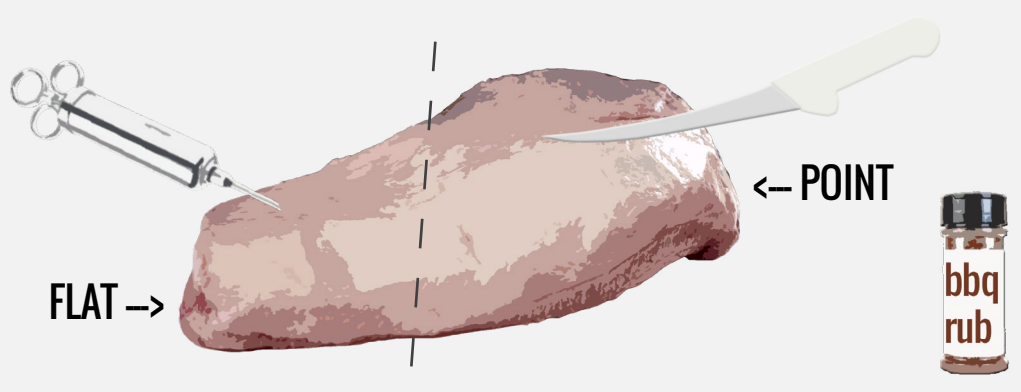
THE NO-FAIL WAY TO SMOKE A BRISKET



These tips are for an 11 to 12-pound brisket. Times will need to be adjusted for larger or smaller cuts
Read the full comprehensive guide at girlscan grill.com

4 pm - PREP

TRIM OFF MOST FAT
INJECT WITH BEEF BROTH
RUB ALL OVER W/ BBQ RUB
REFRIGERATE 12 HOURS



4 am - SMOKE

SPRITZ EVERY 2 HRS
WITH APPLE CIDER
VINEGAR

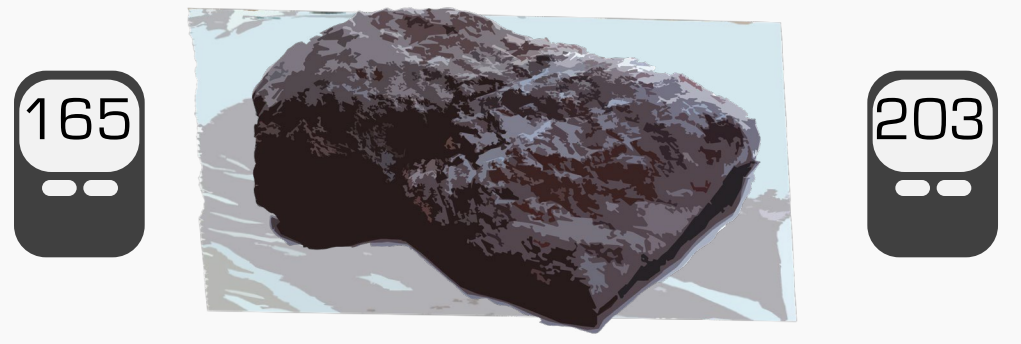


HEAT SMOKER TO 225F
USE CHERRY + HICKORY
SMOKE FAT SIDE DOWN

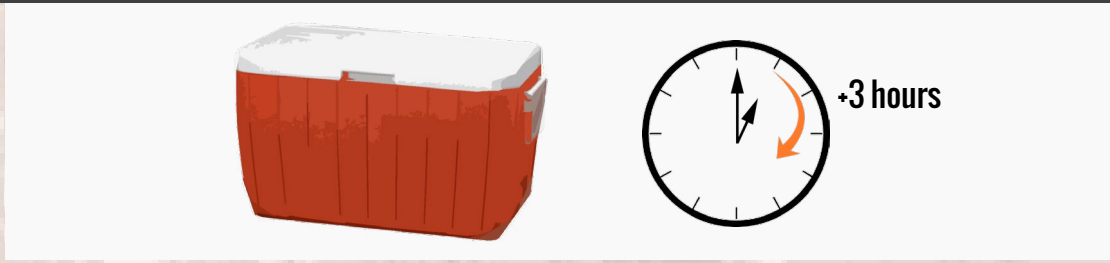
INSERT TEMP PROBE IN FLAT NEAR POINT

~10 am - DOUBLE WRAP

WHEN BARK IS MAHOGANY
MEAT TEMP AROUND 165F
DOUBLE WRAP WITH FOIL
RETURN TO SMOKER
REMOVE AT 203F



~1 pm - REST



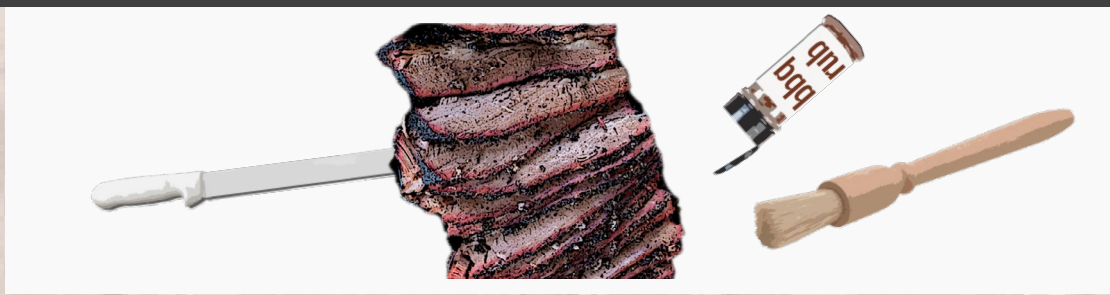
WRAP IN TOWEL
PLACE IN COOLER (NO ICE)
REST 3 HOURS

~4 pm - BURNT ENDS

HEAT SMOKER TO 275FV
REMOVE POINT FROM FLAT
PUT FLAT BACK IN COOLER
CUT POINT INTO CHUNKS
PLACE IN ALUMINUM PAN
SPRINKLE W/ RUB + SAUCE
SMOKE 1 HOUR



~5 pm - SERVE



SLICE FLAT AGAINST GRAIN
SPRINKLE WITH RUB
BRUSH WITH JUICES
SERVE WITH BURNT ENDS