RECIPE

HOT AND FAST SMOKED BRISKET

A whole brisket doesn't need to spend the night on the smoker. With the Hot & Fast method at 150 °C (300 °F) you build a bold smoke flavour first, then cook the meat until tender in beef stock. A quick glaze gives it a glossy BBQ finish.



INGREDIENTS

For 8 people

- 1 whole packer brisket (5 to 6 kg)
- 40 g INAMOOD white rub
- 60 g INAMOOD beef rub
- 250 ml light beef stock (optional, for injecting)
- 500 ml beef stock (for wrapping)
- 200 ml favourite BBQ sauce
- 1 oak smoking chunk
- aluminium foil or butcher paper for wrapping

HOW TO MAKE HOT AND FAST SMOKED BRISKET

1. Preheat the smoker to 150 °C (300 °F), set up for indirect cooking.
2. Trim off the hard fat and leave an even fat cap on the brisket.
3. If you like, inject the brisket in several spots with light, cooled beef stock.
4. Apply the INAMOOD white rub first, then the INAMOOD beef rub.
5. Place the oak smoking chunk next to the heat source.
6. Set a water pan under the meat.
7. Smoke the brisket indirect at 150 °C (300 °F) until it reaches about 70 °C (158 °F) internal and has a firm bark, usually 3 to 5 hours.
8. Place the brisket in a tray with beef stock and cover it tightly with aluminium foil, or wrap it leak-proof in butcher paper.
9. Keep cooking at 150 °C (300 °F) to about 95 °C (203 °F) internal, usually another 2 to 4 hours.
10. Use a probe thermometer to check that the flat is probe tender, with no noticeable resistance.
11. Let the brisket rest, covered, for about 1 hour in an insulated box.
12. Lower the smoker to 120 °C (250 °F).
13. Brush the brisket with a thin layer of your favourite BBQ sauce.
14. Put the brisket back on the grate, indirect, for 10 more minutes to let the sauce set.
15. Slice the brisket against the grain.