

Smoked Corned Beef

Source

<https://meateatingmilitaryman.com/smoked-corned-beef/>

Ingredients

- 3-5lbs Corned Beef Brisket

Rub

- ☐ 2tbsp Brown Sugar
- ☐ 2tbsp Ground Black Pepper
- ☐ 2tbsp Coriander Powder
- ☐ 2tbsp Paprika
- ☐ 1tbsp Garlic Powder
- ☐ 1tbsp Onion Powder

Instructions

1. Place meat in a bowl and cover with water.
2. Place the bowl containing the meat and water in the refrigerator overnight.
3. Add hickory wood chips to the smoker.
4. Preheat smoker to 275F.
5. Place rub ingredients into a shallow bowl and mix together.
6. Remove the meat from the water and pat dry.
7. Trim meat of excess fat if needed.
8. Coat the meat generously with the spice rub.
9. Place meat in the smoker and smoke until internal temperature reaches 160F. This takes about 2-3 hours.
10. Wrap meat with foil or butcher paper. Place meat back in the smoker and cook until internal temperature reaches 195F. This will take an additional 2-3 hours.
11. Let meat rest for at least 30 minutes before slicing and serving.