



Brisket Cheat Sheet

Follow this easy recipe for a perfectly smoked brisket.

Big Green Egg Cooking Temp (INDIRECT)

250°F/121°C Total cook time depends on the size of the roast.

Ingredients

- One 8 lb. brisket flat
- Big Green Egg Classic Steakhouse Seasoning

Planning Your Cook

(Times are approximate; cook by meat temperature, not by time)
Times are based on an 8 lb. brisket flat; cook time is approximately 1 hour per pound.

- 8:00AM** Remove the brisket flat from the fridge and trim excessive fat leaving a quarter-inch of fat. Bring to room temperature.
- 9:00AM** Set the EGG for indirect cooking with the convEGGtor at 250°F/121°C with smoking chunks or chips (hickory, mesquite, oak or apple).
- 9:15AM** Season the brisket generously with the Big Green Egg Classic Steakhouse Seasoning on all sides.
- 9:30AM** Place the brisket, fat side up, on the cooking grid. To remotely manage and monitor the cooking temperature of the brisket, use the EGG Genius.
- 2:30PM** Check the internal temperature of the brisket; when it reaches 165°F to 170° remove it from the EGG, wrap the brisket in butcher paper and place it back on the EGG.
- 5:30PM** Once the internal temperature reaches 200°F to 205°F remove it from the EGG and let rest in the butcher paper.
- 6:30PM** Take the brisket out of the butcher paper and slice in ¼ inch thick slices cutting against the grain.
- 7:00PM** Take photos to post to Facebook, Twitter & Instagram of the sliced brisket. Remember to tag @BigGreenEgg and #BigGreenEgg on Facebook, Twitter and Instagram so we can see your brisket pics!

EGGcessories

- convEGGtor
- Big Green Egg Classic Steakhouse Seasoning
- Smoking Chunks or Chips
- Butcher Paper
- Instant Read Thermometer or EGG Genius

