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Brisket

Gear

- Spray bottle
- Aluminum foil/butcher paper
- Drip/water pan

Ingredients

- Brisket
- Olive oil

Rub

- Coarse Black Pepper
- Coarse salt
- Sweet paprika powder
- Garlic powder
- Brown sugar

Sauce (28 servings)

- 57 gr butter
- 13 gr onion (minced)
- 3 stalks celery (chopped)
- 2 cloves garlic
- 220 ml water
- 1 cube of beef bouillon
- 120 gr ketchup
- 50 ml apple cider vinegar
- 15 ml worcestershire sauce
- 2 tablespoons spicy mustard
- 2 tablespoons honey
- 2 tablespoons brown sugar
- 1 tablespoon paprika
- 2 teaspoons chili powder
- Salt, to taste
- Pepper, to taste
- Tiny bit of coffee powder to taste

Instructions

Brisket

- Oil in your brisket with olive oil
- Prepare the rub in a plastic cup and shake well, spread evenly across the brisket. Be cautious with the amount.
- Allow rub to marinate on brisket for at least 2 Hours
- Allow brisket to cook for 2h to 2:30h for each kg at 105-120 °C. Fat side up
- Spray the brisket when it needs some extra moisture, you can do this with water, beer, hot sauce, soy sauce, worcestershire sauce, apple cider vinegar, ...
- When the brisket starts to look too dry, you can wrap it in aluminium foil or butcher paper.

Sauce

- In a medium saucepan over medium-low heat, melt butter and add the onion and celery. Cook for 4 to 5 minutes until the onions and celery are soft.
- Add the minced garlic and cook for only 15 to 20 seconds and no longer.
- Add the water and bouillon cube. Stir until the bouillon is dissolved.
- Add remaining ingredients and simmer on low for about 15 minutes, stirring occasionally.
- Remove the sauce from the heat and allow it to cool for 15 minutes.

Sources: [BBQ with Franklin Part 1](#) [BBQ with Franklin Part 2](#) [BBQ with Franklin Part 3](#) [BBQ Pit Boys](#) [Texas BBQ Sauce](#)

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