



Menu du Jour

26 Apr 06

Smoked Brisket
(Serves four)

Smoked Brisket

1 (2 3/4-pound) brisket flat
3 cups combined mesquite and hickory wood chips
1/4 cup good-quality yellow mustard
1 1/2 tablespoons Cackalacky® Spice Sauce™

Rub:

2 tablespoons cracked black pepper
1 tablespoon Demerara sugar
1 tablespoon coarse kosher salt
1 teaspoon granulated garlic
1 teaspoon granulated onion
1 teaspoon dried parsley
1 tablespoon chili powder
1 teaspoon dried oregano
1 tablespoon hot Hungarian paprika

Score the fat pad on meat but do not trim. Combine the rub ingredients in a small bowl. Combine the mustard and the Cackalacky® Spice Sauce™ in a small bowl (or use Cackalacky® Spiced Mustard™). Using a pastry brush, coat the brisket with the mustard mixture. Rub the spice mixture evenly over meat. Wrap the brisket with food film and marinate, refrigerated, at least 6 hours or up to overnight.

At least 1 hour before cooking, soak the wood chips in enough water to cover. Remove the meat from the refrigerator and allow the meat to rest at room temperature for 30 minutes.

Prepare the smoker and stabilize the temperature at 225 degrees F. Drain the wood chips and sprinkle half of the wood chips over the coals. Place meat on grill rack, fat side up, over drip pan. Cover and smoke about 1 to 1 1/2 hours per pound or until a meat thermometer registers 190 degrees F. Add the remaining wood chips halfway through smoking.

Remove the brisket from the smoker. Cover with foil; let stand for 10 minutes before carving.

(Chef's note: After cooking, the 2.71-pound flat weighed 1 3/4 pounds, a 64% yield.)



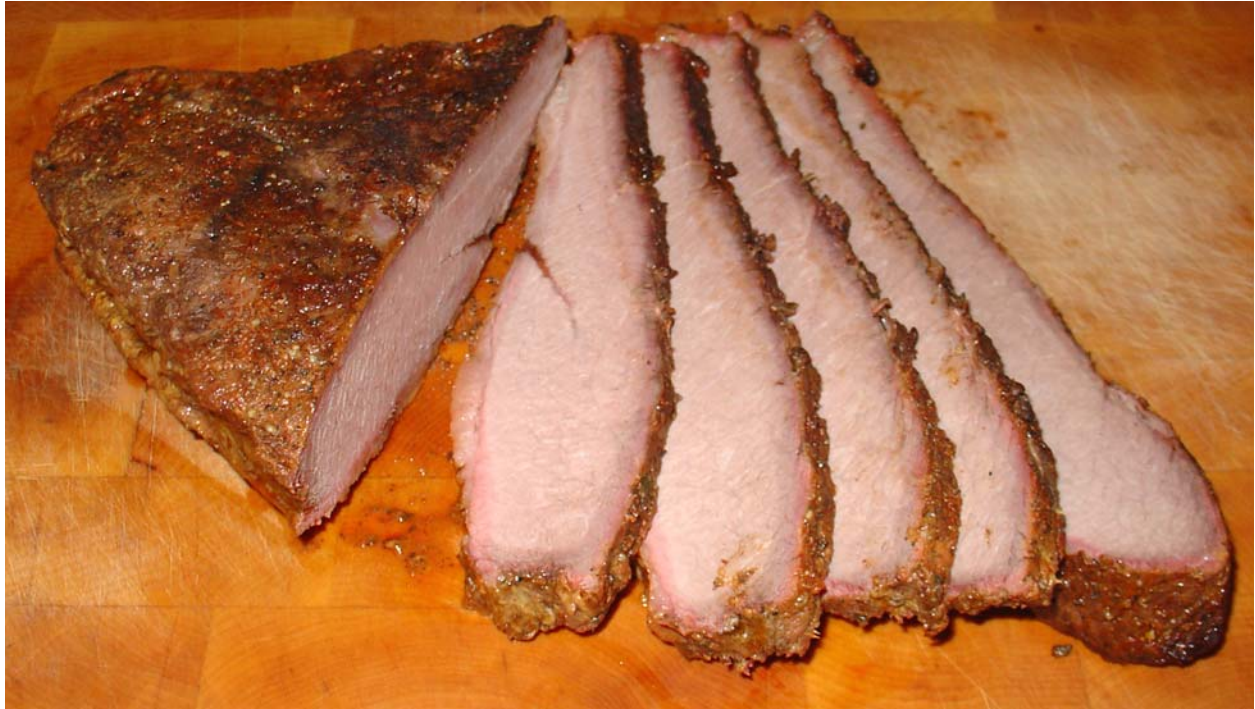
Cooking & Presentation



Slathered With Cackalacky Spiced Mustard



Rubbed And Ready For The Smoker



Sliced Brisket