



HOW TO... BBQ BRISKET

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KCBS Cook / KCBS Judge

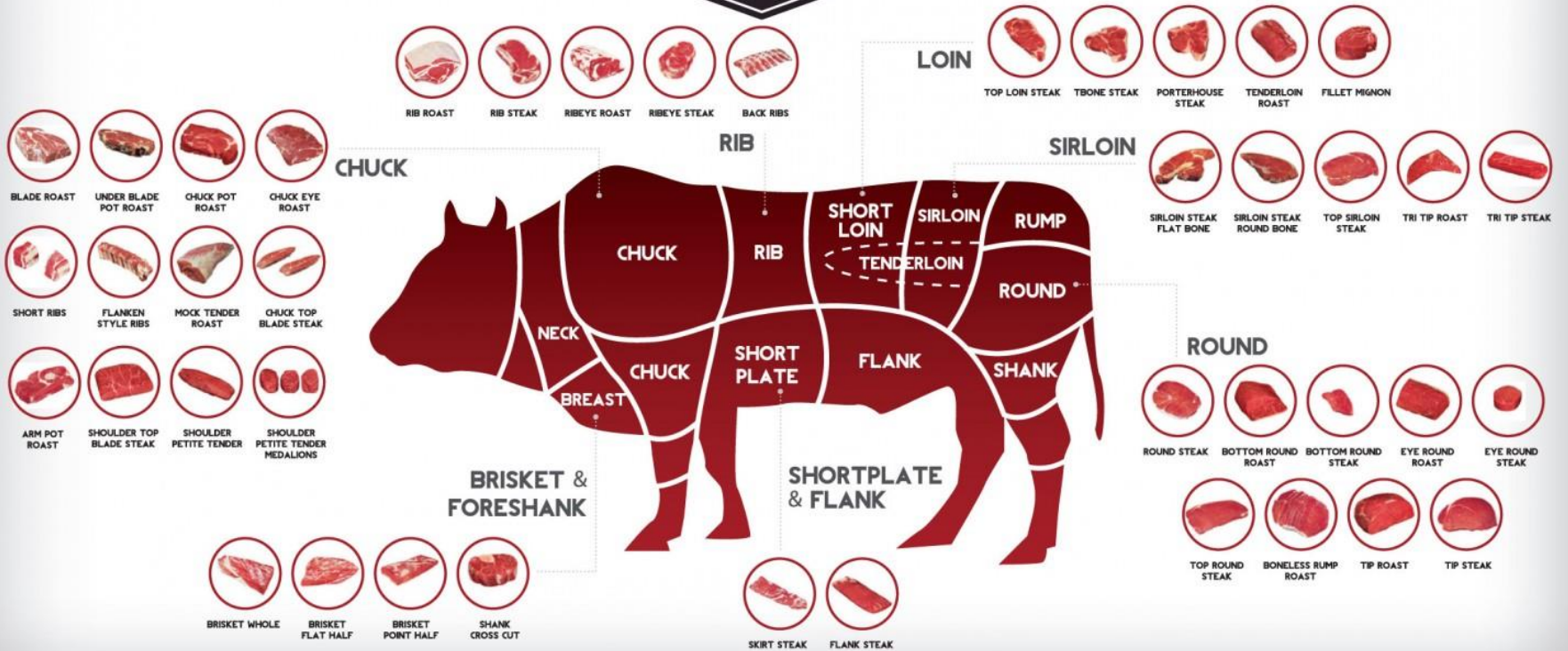
2018



Where's the Brisket















































BEEF CUTS



Add Flavor



WOOD SMOKING CHART

							
	Poultry	Seafood	Lamb	Pork	Beef	Veggies	Cheese
Alder							
Apple							
Cherry							
Hickory							
Maple							
Mesquite							
Mulberry							
Oak							
Olive							
Peach							
Pear							
Pecan							
Walnut							

Tools & Gadgets



MUST HAVE...

- Temperature
 - Ambient
 - Probe
- Toys...
 - Jaccard Tenderizer
 - Injector
 - Peach Paper



Brisket prep...



- Open Brisket
 - Packaging should not have air pockets when purchased
 - Flat should be loose, not stiff
 - Select Prime or better when available
- Identify the Flat from the Point
 - Notch the brisket
- Trim
 - Hard Fat
 - Silver Skin
- Inject or Not
- Add Rub
 - Refrigerate/sweat

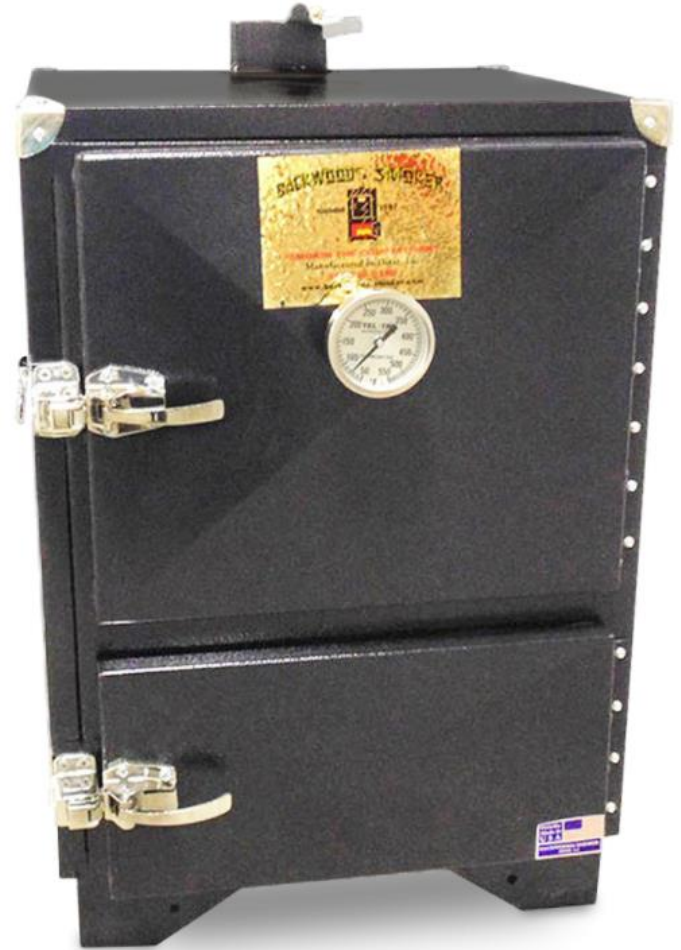


Smoker prep...



It's all about the fire!

- Chimney Starter
 - Fuel
 - Temperature
- Burning wood, not smoldering



The cook...



Time* = Temp + Conditions

(*Rule...1 to 1.25/hrs per pound @ ambient temp of 225 – 250)

“If you are lookin’...you ain’t cookin’!”

IT = Internal Temperature

165 = The Stall

185 to 205....may be done...

Brisket must rest!

Questions?



Pitmaster Notes.....

Steamboat BBQ

Wheaton

John Bovinette



“Don’t worry so much about what temperature you cook at, rather pay attention to the temperature of the meat. Brisket doesn’t start the process of breaking down fat until it hits 180 degrees. The time period that the meat is maintained at the temperatures between 180 and 200 is when the real magic happens, so leave it alone. You do not want your brisket to turn around and start going backward at that point in your cook. Always rest the meat before cutting it.”

Pitmaster Notes.....

Uncle Bub's
Westmont
Mark A Link



“...first wet age for at least 15 days, trim off all hard fat, pick a rib or seasoning that is heavy with salt and pepper. Rub Completely and let rest for sweat for at least one hour. Use a combination of Hickory and Apple wood but don't over smoke. Smoke at 225 indirect heat, rule of thumb is one hour to one hour and fifteen minutes per pound. Remove at an internal temperature of 187 to 190. Let rest for at least half hour and slice against the grain.”

Pitmaster Notes.....

Chicago Culinary Kitchen

Palatine

Greg Gaardbo



“Have a good pit...have nothing to do for 16hours...don't over season and over think it....it's a simple piece of meat...and practice, practice, practice.”

Pitmaster Notes.....

BBQ'd Productions

Third Lake, Lake Zurich, Kenosha

Kris Schoenberger



“I am a fan of peach paper. We wrap our briskets at 155 – 160. We smoke to internal temp of 195 and pull them.

We don't trim any fat off our brisket until after it's cooked. We think it helps with moisture.

We also smoke the brisket as a whole packer brisket and then cut the point off the top. We trim excess fat off and sprinkle with a little brisket rub.”

Pitmaster Notes...

Sweet Baby Ray's Catering &
Duce's Wild Competition Sauce
Wood Dale
Duce Raymond



“Trim, leaving 1/8in of fat on top. Trim the two fat pockets.

Course Black Pepper with your favorite rub.

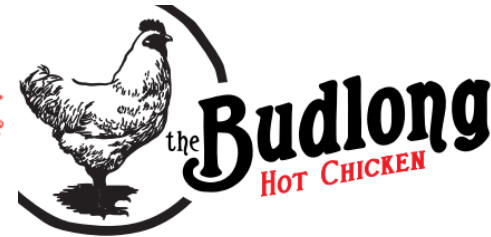
Consistent temperature, 225 to 250 degrees.

Cook until 205 degrees internal temperature.

Let rest for at least one hour.”

Pitmaster Notes...

BBQ Supply Co. & The Budlong
Chicago
Dylan Lipe



“Fat is your friend, don’t overtrim, leave at least 1/4in.

Wrap & Rest...wrap it when it gets a light walnut shade of brown and when it’s done wrap a towel around it and let it rest for about 2 hours

Lastly, the cheaper the meat the smaller the margin for error. Higher grades of meat earn that grade for higher fat content evenly distributed. So, the cheaper the cut, the lower the grade, the less protection. Which is why I recommend injecting anything below Prime.”

Pitmaster Notes.....



Three Little Pigs BBQ Sauces & Rubs
9 Time Grand Champion
Chris Marks



- “1.) Cut the corner of your Brisket against the grain before you cook.
- 2.) Do not trim all the fat off the brisket, use to build better crust.
- 3.) Use heavy rubs to build better crusts.”

Pitmaster Notes.....

Grey Street BBQ – Triple 9
Nathan Dexter & Ryan Horace

- “1. Don’t go overboard on rub
2. Cook until it probe tender
3. Let your Brisket rest before slicing ”



THANK YOU!!!

