



4 Legs Up Brisket

1 Large Brisket in choice or prime grade

Beef Dust or your favorite seasoning

Aluminum Foil

1 can Beef Consomme or Beef Broth

Trim silverskin off of brisket and trim fat to 1/8-1/4 inch.

Find the grain of the meat and notch a corner so that later, you will cut against the grain.

Season to taste and rest for 1-2 hours, or overnight. Cook at 250 degrees for 6-8 hours to an internal temperature of 170 degrees.

Remove from grill just long enough to wrap in foil along with a can of beef broth or beef consomme. Insert meat thermometer. Continue cooking at 250 degrees until an internal temperature of 203 degrees is reached. Test for doneness with fork or meat probe. You want a soft texture with little to no resistance on the fork.

Rest at least one hour in foil before cutting.