



SMOKER TO OVEN BRISKET with PITMASTER BBQ RUB

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(...because it doesn't have to take 12 hours)

Ingredients

10-14 lbs Whole Brisket*

Kosher Salt

Fresh Cracked Black Pepper

⅓ cup Camille's Pitmaster BBQ Rub

Mop Sauce

¼ cup Apple Juice

¼ cup Soy, Teriyaki, or Liquid Aminos

½ cup Apple Cider Vinegar

1 tbsp Camille's Pitmaster BBQ Rub

1. Trim brisket, leaving about ¼ inch of fat.
2. Season generously with salt, pepper, and Pitmaster BBQ Rub, rubbing all over the meat.
3. Sit at room temperature for about 1 hour, or refrigerate overnight, bringing to room temp before cooking.
4. Build a fire in your smoker for indirect heat to 325°F.
5. Place brisket fat side down on the smoker, close the lid, and cook until the internal temperature reaches 170°F (about 2–2.5 hours), flipping once after 90 minutes.
6. Make your Mop Sauce by whisking all ingredients together and setting aside.
7. Remove brisket from the smoker and place it fat side up on a sheet tray topped with a foil pouch. Carefully pour the Mop Sauce over the top, then seal the foil tightly.
8. Transfer the foil-wrapped brisket to a 325°F oven.
9. Cook until internal temp reaches 200–205°F and meat is probe/fork tender.
10. Rest wrapped for 1 hour
11. Slice against the grain: thin slices from the flat, thicker slices or cubes (burnt ends)

**Choosing your Brisket: whole brisket includes both flat + point. Look for good marbling and flexibility when it bends*

Find more recipes here

