



Smoked Corned Beef Brisket

Serves: 4

"Smoked brisket can be done anytime of the year and this corned brisket is going to be a little different than what you have had in the past! Ditch that crock pot and let's start a new St.Patricks day tradition!" - Chef Luke

Tools: Smoker, Instant read or leave in thermometer, and an Aluminum pan and foil



Ingredients:

- 1 - 3-5 lb packaged corned beef (Save the seasoning packet)
- 2 - 12oz Guinness Draught
- 3 bay leaves
- 1/3 C dark brown sugar packed.
- 2 teaspoon beef bouillon
- 1 teaspoon ground coriander
- 1 teaspoon of whole cloves
- 1/2 teaspoon of mustard powder
- 1/8 teaspoon of ground all spice
- A few dashes of worcestershire sauce

Directions:

1. Take your brisket out of the packaging and rinse with fresh cold water, you want to get rid of the excess salt. Pat dry when finished.
2. Turn your smoker on to 225°F and put your probe or thermometer into the thickest part of the brisket fat side up. Close the lid and smoke until the internal temperature reaches 160°F, about 4 hours.
3. In a disposable aluminum pan whisk together beer, Worcestershire, seasoning packet, and all seasonings listed above. Take your brisket off of the smoker and place into the beer mixture. The mixture should cover halfway up the side of the brisket.
4. Insert your probe or leave-in meat thermometer back into the thick part of the brisket and cover the pan in foil. Cook until the temperature reads 200-205°F, about another 4-5 hours.
5. Once you have reached 200°F remove the brisket from the smoker and let it rest in the pan for 30 minutes. Then Slice and server with your desired sides!

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