

SMOKED · ADVANCED

Low-and-slow smoked brisket

The kamado acid test. Ten hours at 110°C, a deep bark, a pink smoke ring and a texture that gives way under the weight of a fork.



PREP

30 min

COOK

600 min

SERVINGS

8

TEMPERATURE

110 °C

Ingredients

5.5 kg whole packer-cut brisket with fat cap
3 cda coarse-ground black pepper (16 mesh)
1 cdita smoked paprika
1 rollo unwaxed butcher paper

3 cda kosher coarse salt
1 cda garlic powder
4 trozos oak or hickory wood chunks (not chips)

Method

1 TRIM

Trim the fat cap to about 6 mm — any less and it burns, any more and the rub cannot get in. Remove the hard silverskin on the lean side.

2 SEASON

Mix salt, pepper, garlic and paprika (a Dalmatian rub with a Spanish twist) and apply generously on every side. Rest 30 min at room temperature.

3 STABILISE AT 110°C

Light only one zone of the charcoal (the Minion method) and stabilise at 110°C indirect. Add wood chunks once the smoke runs clear and blue.

4 SMOKE PHASE 1

Load the brisket fat-side up. Cook for around 6 hours untouched, until the stall around 70-75°C internal.

5 WRAP (TEXAS CRUTCH)

Once the bark is firm and dark, wrap tightly in butcher paper and return to the kamado. This breaks the stall and keeps moisture in.

6 SMOKE PHASE 2

Hold at 110°C until 93-95°C internal. A probe should slide in like through butter.

7 REST 60 MIN

Critical step: rest the wrapped brisket in an empty cooler for 60 minutes. This redistributes the juices. No rest, no brisket.

8 SLICE

Slice against the grain pencil-thick (~6 mm). Separate flat and point: the point has more intramuscular fat and is reserved for burnt ends.

Editor's tips

- If the smoke runs white and thick, your fire is dirty. Wait 10 min and open the bottom vent slightly before loading the meat.
- Do not lift the lid between hour 0 and hour 5. Each peek adds 30 minutes.
- The rest is non-negotiable. A perfect brisket is ruined if served straight off the kamado: with no rest, all the juice runs onto the board.

Gear for this recipe

Kamado Joe Big Joe III 24"

24" para alojar un brisket entero 10 h en indirecto sin tocar las paredes

mikamado.es/en/kamados/kamado-joe-big-joe-iii

MixRBBQ Half-Moon Ceramic Heat Deflectors (Kamado Joe Big Joe I/II/III, 2-pack)

Deflector media luna del Big Joe para coccion 100% indirecta a 110 C

mikamado.es/en/accesorios/mixrbbq-deflector-mediasluna-bigjoe

Jealous Devil 100% White Quebracho lump charcoal 15.8 kg

Quebracho de larga duracion para aguantar 10 h estables sin recargar

mikamado.es/en/accesorios/jealous-devil-quebracho-lump-charcoal

Inkbird IBT-26S WiFi + Bluetooth thermometer

Segunda sonda WiFi para controlar tambien la temperatura de la camara

mikamado.es/en/accesorios/inkbird-ibt-26s-wifi

Full recipe at: mikamado.es/en/recetas/brisket-ahumado-baja-temperatura

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