

smoked brisket pastrami

★ ★ ★ :
3.2 from 85 reviews



INGREDIENTS

1 whole brisket – 10lbs

SCALE

FOR THE BRINE:

1 gallon water

1 cup Kosher Salt ^[1]_[SEP]

1/2 cup Sugar

^[1]_[SEP] 1/4 cup Pickling Spice

5–6 cloves of Garlic smashed ^[1]_[SEP]

2 teaspoons of Pink Curing Salt #1 ^[1]_[SEP]

PASTRAMI SEASONING:

1/2 cup Coarse Ground Black Pepper ^[1]_[SEP]

1/4 cup Raw Sugar

^[1]_[SEP] 2 Tablespoons Granulated Garlic ^[1]_[SEP]

2 Tablespoons Ground Coriander ^[1]_[SEP]

1 Tablespoon Ground Mustard

1 Tablespoon Granulated Onion

INSTRUCTIONS

- 1 Combine 1/2 gallon of water, Kosher Salt, Sugar, and pink salt in a large stock pot over medium heat. Bring the mixture to a slight boil and add the pickling spice and garlic. Stir the mixture to ensure the sugar and salt dissolve and remove from heat. Pour in the remaining 1/2 gallon of water and allow the mixture to cool.
- 2 Trim excess fat from the whole brisket and place in a XL Ziplock Bag. Pour the brine mixture over the brisket and squeeze all of the air out of the bag. Secure the top of the bag with a zip tie. Make sure the brisket is completely submerged in the brine solution.
- 3 Place the bag in a large plastic container and refrigerate for 5 nights (check on the brisket daily to make sure it is submerged). On the 6th day remove it from the brine and pat off any excess seasoning. Place the brisket on a raised rack in a large pan and allow it to air dry in the refrigerator.
- 4 Prepare smoker for indirect cooking at 275 degrees with pecan wood added to the hot coals for smoke flavor.
- 5 Combine the black pepper, garlic, coriander, mustard, and onion in a jar. Season all sides of the brisket with the seasoning mixture.
- 6 Place the brisket on the pit and smoke for 5 hours or until the internal temperature reaches around 165 degrees.
- 7 Wrap the brisket in butcher paper (non-waxed) and place it back on the pit. Insert a meat probe into the center of the flat to monitor internal temperature.
- 8 Continue to cook the brisket until it reaches 202-204 degrees or when a meat probe slides into the brisket with no resistance.
- 9 Rest it in a dry cooler lined with old towels for 1.5 – 2 hours before slicing.



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