



SMOKED BRISKET

INGREDIENTS

- 2 lbs. Firsthand Foods brisket
- 2 tsp. Coriander seeds
- 1 tbsp. Cumin seeds
- 1 tbsp. Black pepper corns
- 1 tbsp. Salt
- 1 tbsp. Paprika
- 2 tbsp. Brown sugar

DIRECTIONS

- 1.** Toast seeds and peppercorns in a dry pan until they're fragrant, then crush with a mortar and pestle.
- 2.** Remove brisket from bag, rinse, and pat dry. Rub spices all over the brisket and store covered overnight in the fridge.
- 3.** The next morning, heat up your charcoal grill until it reaches 250° F. Charcoal and any wood chips should be piled on one side.
- 4.** Place brisket on grill opposite your charcoal. Close the lid with the vent holes over the meat. Smoke for 45 minutes, flip meat, then smoke for another 45 minutes.
- 5.** Meanwhile, preheat oven to 225° F. Remove brisket from smoker, wrap in foil, place in a roasting pan, and cook in oven for 6 hours.
- 6.** Remove brisket from oven and let rest for 30 minutes before slicing against the grain.