

(m)eat local

Smoked Brisket

2 lbs. brisket
2 tsp. coriander seeds
1 TBL. cumin seeds
1 TBL. black pepper corns
1 TBL. salt

1 TBL. paprika
2 TBL. brown sugar
1 decent oven thermometer
Wood chips (mesquite or hickory)

Rub - Toast whole cumin seeds, coriander seeds and peppercorns in a dry pan until they're fragrant and crush in a mortar and pestle. Remove brisket from bag, wash under cool water and pat dry. Rub spice rub over the entire brisket and store covered overnight.

Grill - Light a charcoal or gas grill. Soak a handful of wood chips in water. Pile up charcoal to one side of grill. Once the charcoal is ashy, throw half of the chips onto the coals. Once the grill settles down to 250°, place the brisket on the grill opposite the charcoal/wood chips and put the lid on with the vent holes over the meat. Maintain the temperature at or around 250° and smoke for 45 minutes, flip the brisket, add some more chips to the charcoal, replace the lid and let it go for another 45 minutes. Keep an eye on the temperature so that it doesn't get too hot.

Roast - Preheat oven to 225°. After smoking, remove the brisket, wrap it tightly in foil, and place in a roasting pan in the oven. Cook at 225° for 6 hours. Remove from the oven and let it rest for 30 min. Transfer to a cutting board and slice against the grain.