

Irish Brisket Marinade

1 bottle	Guinness Extra Stout <i>(Used a 24-oz can of Busch Beer)</i>
1/2 cup	water <i>(Omitted this since there was extra beer)</i>
1/4 cup	Worcestershire sauce
1/4 cup	brown sugar
1/4 cup	vegetable oil
2 Tbs	lemon juice
1 Tbs	kosher salt <i>(Used Himalayan salt)</i>
1 Tbs	black pepper
1 Tbs	soy sauce
2 cloves	crushed garlic
1	medium onion, chopped <i>(onion would be better grated)</i>

Mix well, making sure that the sugar is completely dissolved. Pour the marinade over the brisket in a large pan and refrigerate, turning it often so both sides get marinated. Or better, put the brisket and the marinade in a large plastic bag, squeezing it every hour. *(The brisket we had weighed 11 pounds and was wedge shaped - very thick on one end and tapered to about one inch. I detached the really thick portion and the fairly uniformly thin portion leaving a "center cut" of medium thickness. I cooked the center cut on the lower rack of the smoker which cooks more slowly than the upper rack. The thick portion and the thin slab were cooked on the upper rack. My thinking was that the thin portion would be removed when the temperature was right and the big chunk might take longer, but would do better on the hotter upper rack. These three pieces fit nicely into a two-gallon Zip Lock bag and the bag was placed in the refrigerator and turned once per hour for the total time of four hours.)*

If you have a marinate injector, pump about one cup of the marinade into the brisket, spaced evenly. Marinate the brisket for hours for the best flavor. *(Did not have an injector - omitted this step)*

Use apple or another light flavored wood so the flavors of the marinade will come through.

Dry Rub The Brisket

To dry rub a brisket, you rub it, wrap it, rest it, and smoke it. After the brisket has drained, place it in large pan. I will use anywhere from one-half to one full cup of dry rub on a brisket, depending on its size and the level of flavor I want. *(Used the same rub that I normally use on pork and used about half a cup.)*

Rub the spice mix onto the brisket and into the scores. I usually turn the brisket a few times, hitting each side twice. Wrap the rub-coated brisket in plastic wrap, put it into the cleaned pan and refrigerate it overnight. [Put it in the refrigerator about 4:30 pm and started the smoking process around 6 am the next morning.]

Letting it rest for two days will get the flavor deeper into the meat. After resting, unwrap it and put it into the smoker. There's quite a bit to knowing how to smoke a brisket.

Brisket Mopping Sauce

This recipe starts out with one 12 ounce bottle of beer. You can substitute 3/4 cup of wine, apple juice or apple cider for the beer, but it needs to be combined with an equal amount of water. *(Used apple juice and water)*

To the beer, or your substitute, add 2 tablespoons of cider vinegar, 1 tablespoon of paprika, 1 tablespoon of Louisiana Hot Sauce, 1 teaspoon (or to taste) of cayenne powder *(used Tony Chacheres Creole powder)*, 1 teaspoon black pepper, 1 teaspoon of kosher salt, 2 crushed cloves of garlic, and one medium chopped *(grated)* onion. You will also need 1/4 cup of light vegetable oil, but this gets added later, right before this basting liquid is used.

Mix this up at least a couple of hours ahead of time so the flavors have a chance to blend. An overnight rest in the refrigerator is even better. It takes time for the onion and garlic to flavor the liquid.

Add the vegetable oil just before you start basting the brisket. The reason for this is that if you put the oil in at the beginning, it will coat the onions and garlic, trapping some of the flavor.

Brush the brisket mopping sauce onto the meat every hour or so after the first four hours of smoking. For a big brisket, make up two recipes of the sauce. *(One recipe was plenty for the 11 pound Brisket we had.)*

How To Smoke a Brisket?

Low and Slow

Brisket needs low and slow smoker cooking to reach its ultimate taste and texture.

A rule of thumb is that brisket needs one hour per pound at 220 degrees Fahrenheit.

It could take more or less time, depending on the smoker temperature and the quality of the brisket.

I've used a vertical water smoker with excellent results. The steam from the water pan prevents the brisket from drying. When I smoke brisket on a pit smoker, I wrap it in foil after four or five hours to keep it from drying out. At this point, it can be finished off in the smoker, or put it into an oven set at 220 degrees. (Some may call this cheating, but after it's wrapped in foil, it really doesn't matter.)

When the brisket reaches an internal temperature of 190-200 degrees, it should be fork tender and ready to eat.

Take it from the smoker (or oven) and let it rest for at least 30 minutes to let the juices redistribute throughout the meat.

[I removed the foil liner that I normally use with my vertical smoker so that I could cook the meat slower. The outside temperature was around high sixties. After 12 hours, the temperature of the interior of the meat was 170 for the thin slab on the top rack. It was slightly less for the thick chunk on the top rack and around 165 for the lower rack. I removed the thin slab and we ate part of it for supper. Left the chunk another 30 minutes on the top rack (while we ate) and then checked it again. It was very near 170. Removed it and placed the medium slab on the top rack and added the foil to the smoker lid to encourage it to go to a higher temperature. Checked it again at 7:30 and the temperature was barely at 170. Remove it and sliced it.

The meat was a little on the "pink" side but was tender and tasty. The next time I do this will be with foil liner in place to try to get to a temperature closer to the 190 mark recommended.]

BEEF BRISKET AFTER 12 HOURS.



Since the total cooking time was so long it was necessary to add additional water to the pan after the first four hours. I used a large Pyrex measuring cup to preheat the water to be added. I added water to the pan each time I used the mopping sauce on the meat.

We sliced the meat in less than ¼ inch thick slices – thought it would be good if it were to be used for sandwiches. We separated it into 5 ounce portions and put this amount in a small plastic ziplock bag. The small bags were then placed in a larger (better quality) freezer bag and stored in the freezer.

The 11 pound brisket yielded 5.5 pounds of cooked slices in the freezer. There was considerable shrinkage and a lot of fat that was discarded.