

Brisket

In a slow and low oven, smoker or grill @85°C (185°F) bring internal temperature up to 96°C (205°F), cover or wrap and allow to rest for at least 1 hr.

Try nesting the meat on a bed of thinly sliced onions. They will slowly caramelize and absorb juices and rendering fat from the brisket and cook it with a combination of dry and moist heat. The bottom will steam and “braise”, but you will still develop your bark on the top from the caramelizing sugars and spices in your rub.