

# BEEF BRISKET

## RUB INGREDIENTS

1/4 Cup Coarse Kosher Salt

1/4 Cup Coarse Black Pepper

## DIRECTIONS

1. First you are going to select your brisket; I chose a whole packer brisket with the point and the flat muscle included. The grade of your meat matters, prime beef will have more fat marbling.
2. Trim the brisket next. This step is important for how the brisket will turn out. Spend 20-30 minutes to trim it properly.
3. Your seasoning in a personal preference, I chose only salt and pepper to let the brisket and the smoke speak for themselves.
4. Smoke your brisket. This will take about 18 hours at 225 degrees F depending on the size of your brisket. Cook your brisket until the internal temperature reads 202 degrees F at the thickest part.
5. Rest your smoked brisket, do not skip this step. Resting your brisket allows so many of those juices to redistribute to the meat. It also brings the temperature down to the perfect slicing and serving temperature.
6. Slice and serve. You want to slice the brisket against the grain for maximum tenderness. Enjoy!



CS1 Danielle Hughes  
United States Coast Guard

CS1 Danielle Hughes was born in Philadelphia, Pennsylvania. She enlisted in the United States Coast Guard 9 years ago; she then spent her first 7 years of enlistment at sea in South Florida. Currently she is stationed in Washington D.C. at the Commandants Flag Mess located in Coast Guard Headquarters. BBQ and culinary in general have always been her passion; it runs deep in her veins stemming from her large Italian/Irish background. In 2020 Petty Officer Hughes and 11 other CG Culinary Specialists were selected to compete for the Coast Guard in the 45th annual Joint Culinary Training Exercise in Ft Lee, VA. For the first time in 14 years of competing, CS1 and her team took home the distinguished title of Armed Forces Culinary Team of the Year and she was named the Armed Forces Chef of the Year. Petty Officer Hughes is not the only chef in her family to have taken the stage in Ft Lee. Just 35 years' prior her uncle, Duanne Scavicchio, US Army, also competed. CS1 is committed to her craft and her service. PO1 Hughes was also selected to and is a current member of the United States Army Culinary Arts Team (USACAT). Ultimately her goal is to pay it forward to the Coast Guard/Culinary program the way her mentors have considerably invested in her.