

# SMOKED BRISKET

## DRY RUB

4 tablespoons- Kosher salt  
2 tablespoon- Garlic Powder  
1 tablespoon- Paprika  
10 oz- Beef Tallow [Use squeeze bottle]  
16 oz- 50/50 Water and Apple Cider Vinegar Solution [Use spray bottle]

Memphis Style Guava Cilantro BBQ Sauce  
1/2 cup- Guava Paste or Guava Nectar  
1/2 teaspoon- Cayenne Pepper  
1 teaspoon- Salt  
1/2 cup- Dijon Mustard  
1 tablespoon- Ground Black Pepper  
3 tablespoons- Worcestershire Sauce  
1/2 cup- Fresh Cilantro [Finely chopped]

4 tablespoons- Rough Black Pepper  
2 tablespoon- Onion Powder  
1 tablespoon- Light Brown Sugar

2 cups- ketchup  
1/4 cup- Apple Cider Vinegar  
1 tablespoon- Onion Powder  
2 teaspoons- Garlic Powder  
1 tablespoon- Chili Powder  
2 teaspoons- Liquid Smoke  
2 tablespoons- Unsalted Butter



## MATERIALS

Electric Smoker  
Squeeze Bottle  
20 oz Apple Wood Chips, [For small- medium size electric smoker]

Butcher Paper Roll  
Spray Bottle



SFC Luis E. Irizarry  
United States Army

My name is Luis E. Irizarry Rodriguez, born and raised in Puerto Rico. I have been married to my wife Aimee for 17 years, and together we have two beautiful children, Gabriella and Nicholas. I had my first opportunity to work as a cook in 2007 at a fine dining restaurant located in the southern region of Puerto Rico. I never thought I would start working in the gastronomy world. From then on, I've been in the culinary industry for about 14 years. Most of my experience comes from working with all kinds of seafood, octopus, conch, lobster, shrimp, oysters, and many others during that time. In 2009, I joined the United States Army as a Culinary Specialist, and my cooking career began to expand. I started incorporating what I had learned from Caribbean cuisine with all the different types of gastronomies worldwide.

In terms of BBQ, I've always been fascinated by everything that this culture encompasses within gastronomy. The Caribbean Native Indians created this unique cooking technique that was initially called barbacoa. Over time, it transcended to the north and transformed into the four most recognized American-classic barbecue styles that we know today: Carolina, Kansas, Memphis, and Texas. This fact sounds incredibly familiar to me, and it makes me feel more passionate about this art and drives me to learn as much as I can. I have now begun to venture into meat smoking techniques and am constantly practicing to perfect this craft. Please check out my food illustrations and recipes for the Smoked Brisket and Memphis-style BBQ sauce but with a Caribbean twist using Guava and Cilantro. Enjoy!

# SMOKED BRISKET

Estimated Cooking Time 14-16 hrs.

1 ea.- 12-13 lbs. Beef Brisket

**Step 1:** Heat smoker to a temperature 225°F. Trim brisket and remove excess fat from the fat cap. Season generously with a dry rub. Place the brisket on the smoke rack fat side down and maintain a steady temperature for 3 hours. Start spraying the brisket with the water and vinegar solution every 45 minutes until the brisket reached 165°F. Remove brisket. Squeeze 5 oz. of beef tallow over the butcher paper and wrap fat side up tightly.

**Step 2:** Return brisket to the smoker at 225°F. Continue cooking until the internal temp of the brisket reaches 203°F to 205°F. Remove the brisket from the heat, grab a new butcher paper and squeeze the remaining 5 oz of beef tallow, then wrap the brisket and store in an empty cooler for 3 to 4 hours. Heat the smoker between 240°F and 250°F and return the brisket fat side up for about 25 minutes before serving.

**For the Sauce:**

Combine all the ingredients except for butter and fresh cilantro. Bring to a low boil, stirring often. Using a splatter screen, reduce heat and simmer for 25 minutes, stirring occasionally. Remove from heat and whisk in butter and cilantro until blended. Store in a sealed container in refrigerator.



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