

# SMOKED BEEF BRISKET

Prep time: 30 mins | cook time: 13 hours | resting time: 1 hour | total time: 14 1/2 hours

## RUB INGREDIENTS

- 1 12 to 14-pound beef brisket
- 1/2 cup coarse kosher salt
- 1/2 cup coarse black pepper
- 1/4 cup yellow mustard
- 3t mayonnaise

## INSTRUCTIONS

1. Remove any silver skin or excess fat from the flat muscle
2. Rub the entire brisket down with mustard and mayo
3. Season the entire brisket evenly with salt and pepper
4. Let the brisket sit out at room temperature for 30 mins
5. Place the brisket in the smoker, with fat-side facing up. Temperature of smoker is at or around 255°
6. Check after 3 hours, temperature of smoker is raised to 265°
7. Stall period. During this time the meat temperature is nearly 165°
8. But keep cooking
9. Check after 5 hours, the meat will be tender but still firm. Wrap tightly in butcher paper. Temperature of smoker is at 275°
10. Smoke for 5 more hours at or around 275°
11. Remove from smoker (internal temp of brisket will be at/around 205°) and let rest for 1 hour. Internal temp of meat should come down to 140°
12. Slice meat and enjoy!

## ADDITIONAL NOTES:

- Each time i checked the meat i lightly sprayed it with a squirt bottle of apple cider vinegar
- I used hickory wood (traditional to North Carolina style smoking)
- I placed a shallow pan of water in the smoker for moisture.



Sgt. Alexander Jones  
United States Marines

Born and raised in beautiful North Carolina, and a proud native of Gibsonville. Alexander's family heritage is steeped in southern slow cooking, family gatherings, and barbecue. Alexander's barbecue traditions have always been a part of the love and fellowship of his family. He embraced the passion of his family in Benson, North Carolina, in Eastern-Style Carolina Barbecue. Through his dedication and passion, less than a year after joining the Marines, Alexander stood out amongst his peers and was able to become the first Lance Corporal (E-3) in the history of the Marine Corps to be admitted into the prestigious Marine Aide Program. Throughout his career, Alexander has been recognized for outstanding leadership, motivation, and community engagement. A few of his accomplishments include 2018 Marine Military Chef of the Year, Navy and Marine Corps Commendation Medal Recipient, and orchestrating donations to about 350 less fortunate families each year. Sgt Jones currently carries his heritage with him by utilizing a custom-built smoker that he brought with him from North Carolina. He faithfully smokes a variety of game and traditional meats, seafood, and vegetables. He emphatically takes pride in the magic that is produced from all that he has learned from low and slow smoking.