

OH HHH SNAPPS ASIAN FUSION BRISKET MARINADE



INGREDIENTS

3 T Stubbs Mesquite Liquid Smoke	2.5 cups Soy Sauce
1/4 cup Hoisin Sauce	1/4 cup Mirin
1/8 cup Dark Native Vinegar	1/4 cup light brown sugar
6 T Paprika	1/4 cup fresh grated ginger
10 cloves of garlic, smashed into a paste	1/8 cup Savor Calamansi Liquid Seasoning,
3-6 limes juiced (depending on how juicy they are and the season)	
2 Red onions thin slivered on a mandolin (yellow can be used as well)	

Combine all ingredients together in a large bowl. Reserve 1 cup of marinade for injecting and spraying purposes.

MAC ATTACK DRY RUB SEASONING

6 T Onion Powder	6 T Garlic Powder
8 T Black Pepper	6 T Salt (I prefer Kosher, but Iodized will work as well)
6 T Paprika	3 T Meat Tenderizer

Mix everything into a mason jar. Give it a good shake till everything is combined evenly. The leftover seasoning can be stored in the Mason jar for 2-3 months, but once you use it, it won't be there that long...



TSgt Jarrid L. McIntyre
United States Air Force

Howdy y'all, my name is TSgt Jarrid L. McIntyre and I am a proud member of the US Air Force. I am currently stationed at Randolph AFB in San Antonio, Texas but have moved all over the world during my time in the military, and have just absolutely loved seeing everyone's love for BBQ. I originally hail from the corn fields of South East Missouri on the banks of the Mississippi river in the great town of Cape Girardeau. Growing up I have so many memories of the family getting together for great BBQ's. When I think of BBQ it makes me think of family, friends, and communities coming together for what is sure to be good food, good laughs, and good times. Now that I am older I have carried that spirit of bringing people together with BBQ everywhere I go by cooking for my troops, my family, and also cooking for my community. My neighbors and I get together every Friday, and we always have the best time and leave each other's homes stuffed with some of the most delicious BBQ you've ever eaten. I have been in the Air Force for 12 years, and it has flown by quicker than I could have ever imagined. Food and cooking have been a part of my life, long before joining the military. As a child, I remember my momma always saying to me, "If you don't like the food I'm fixing then you're going to have to fix your own". So I started to do just that. Now I wasn't the best cook or griller at the time and I made a lot of charred jerky, but I loved the creativity and the thrill of grilling, and I kept at it till everyone in my house was begging me to grill dinner!! My life has always been about togetherness, friendship and laughter! Whether it was grilling burgers and hot dogs in 100 degree weather in Tucson, Arizona or late night BBQ's after work, while stationed in Incerlik Air Base, Turkey; there has always been food to share with friends and family. Everyone around me knows there is always an open seat at my dinner table and I'm proud to say they have taken advantage of that knowledge. Good food, and good people have always been the source of good times and memories throughout my life.

Good food is always a tool that is sure to bring people together. Even to this day when my neighbors smell the smoker turn on, they normally always pop in for a glass of sweet tea, and a plate, and I just love that. It's been funny because everywhere I have lived my neighbors always love getting in the kitchen with me; preparing food, teaching each other new tricks, and most importantly just enjoying each other's company. The thing that I have learned most through BBQing, and cooking in general is it's a tool, a tool that can be used to make some of the best memories you'll have from the sights, to the smells, the laughs, the triumphs, and the failures, it's always a good time when you're around the people who bring you joy.

OHHHH SNAPPS ASIAN FUSION BRISKET MARINADE



SWEETNESS'S MOUTHWATERING BRISKET

- 1 17 lb brisket
1 cup Mac Attack Dry Rub seasoning
3 cups Mesquite wood chips (soaked in water overnight)
3 cups Cherry wood chips (soaked in water overnight)
3-4 Cups Ohhhh Snapps Asian Fusion Brisket Marinade (sometimes it measures more due to the onions)
- 3 T Stubbs Mesquite Liquid Smoke

INSTRUCTIONS

1. Purchase a brisket that has a nice fat cap, and decent meat to fat ratio under the cap. I also like to bend it in half. If it bends but has a little resistance then there is a good ratio of meat to fat, if it doesn't bend at all I find that tells me there isn't enough fat and it will turn out tough, if it bends too easily then that is a sign there is too much fat and you are going to have higher fat to meat ratio. I like a good balance between the two so I get a fork tender product.
2. Rinse and dry brisket. Pat dry with a clean paper towel. Feel the brisket fat cap and look for abnormally large fat deposits. Using a chef knife shave down any fat area that feels harder than the rest. I like to just do a shaving so that I do not cut all the fat off but just Level it. This helps with even cooking.
3. In a large container, cover brisket and let marinate overnight with the Ohhhh Snapps Asian Fusion Brisket Marinade. I like to do this a minimum of 8 hours and a max of 12.
4. Pre-Heat an electric smoker to 265 F. You can use any type of smoker, I just love, love, love my electric smoker. I got it 8 years ago when I lived in an apartment because that was all that was allowed.
5. Remove Brisket from marinade, wipe off all the onions, and pat dry again with a clean paper towel. (What I like to do is save the onions and put them in a pressure cooker with 2 lbs of kidney beans and make homemade baked beans. This way the onions don't go to waste.) Splash a few drops of liquid smoke on the clean brisket and rub it all over the surface. Then generously coat the outside with the Mac Attack Dry Rub seasoning. Do this on the front, back, and both sides.
6. Transfer Brisket into smoker with the fat cap pointing up, and the meat end on the rack. I like to put a grill grate at an angle in the smoker so the juices will run down and across the brisket, almost basting it as it cooks. Set the timer for 8 hours.
7. After putting the brisket in, and setting the timer, load the auger with the wood chips. Use 2 parts mesquite to 1 part cherry soaked wood chips. I like to check the top of the smoker every 2 hours just to make sure it is still smoking the wood. If it appears to have slowed down then you will want to add more wood chips.
8. Every 2 hours. I will squirt the brisket with my reserved marinade. Make sure all the solid material is removed with a cheese cloth so it doesn't clog the squirt bottle.

OHHHH SNAPPS ASIAN FUSION BRISKET MARINADE

9. Once the brisket has smoked for 8 hours, gently take it out of the smoker and let it rest for 1 hour, to allow all the juices to return back inside the brisket. Using an injector, inject the remainder of your reserved marinade into the brisket. Then wrap the brisket in a layer of butcher paper, then wrap that in aluminum foil. Once again, the fat cap will need to be pointed upward when put back into the grill so I just draw a star so I know which side is up, and return back into the smoker for another 4 hours at 208 degrees F. This time you can take out the tilted rack to allow it to lay flat. This will allow the meat to become juicy and tender. No smoke is needed at this time, but if it is still smoking that is fine, you just don't need to add wood chips.
10. Once finished, carefully remove the foil covered brisket from the smoker, do not open the foil package. I like to just let it rest still wrapped on a baking sheet for 2-3 hours so all those juices go back inside the brisket. Once rested, uncover, slice, and enjoy the fruits of your long hard work!

