SMOKED · ADVANCED

Low-and-slow smoked brisket

The kamado acid test. Ten hours at 110°C, a deep bark, a pink smoke ring and a texture that gives way under the weight of a fork.



PREP	COOK	SERVINGS	TEMPERATURE
30 min	600 min	8	110 °C

Ingredients

- **5.5 kg** whole packer-cut brisket with fat cap
- **3 cda** coarse-ground black pepper (16 mesh)
- **1 cdita** smoked paprika
- **1 rollo** unwaxed butcher paper
- **3 cda** kosher coarse salt
- **1 cda** garlic powder
- **4 trozos** oak or hickory wood chunks (not chips)

Method

1. TRIM

   Trim the fat cap to about 6 mm — any less and it burns, any more and the rub cannot get in. Remove the hard silverskin on the lean side.

2. SEASON

   Mix salt, pepper, garlic and paprika (a Dalmatian rub with a Spanish twist) and apply generously on every side. Rest 30 min at room temperature.

3 STABILISE AT 110°C

Light only one zone of the charcoal (the Minion method) and stabilise at 110°C indirect. Add wood chunks once the smoke runs clear and blue.

4 SMOKE PHASE 1

Load the brisket fat-side up. Cook for around 6 hours untouched, until the stall around 70-75°C internal.

5 WRAP (TEXAS CRUTCH)

Once the bark is firm and dark, wrap tightly in butcher paper and return to the kamado. This breaks the stall and keeps moisture in.

6 SMOKE PHASE 2

Hold at 110°C until 93-95°C internal. A probe should slide in like through butter.

7 REST 60 MIN

Critical step: rest the wrapped brisket in an empty cooler for 60 minutes. This redistributes the juices. No rest, no brisket.

8 SLICE

Slice against the grain pencil-thick (~6 mm). Separate flat and point: the point has more intramuscular fat and is reserved for burnt ends.

Editor's tips

- If the smoke runs white and thick, your fire is dirty. Wait 10 min and open the bottom vent slightly before loading the meat.
- Do not lift the lid between hour 0 and hour 5. Each peek adds 30 minutes.
- The rest is non-negotiable. A perfect brisket is ruined if served straight off the kamado: with no rest, all the juice runs onto the board.

Gear for this recipe

Kamado Joe Big Joe III 24"

The 24" Big Joe fits a whole brisket for 10-13 h indirect without it touching the walls.

mikamado.es/en/kamados/kamado-joe-big-joe-iii

Jealous Devil 100% White Quebracho lump charcoal 15.8 kg

Long-burning quebracho to hold steady for 10-13 h without refuelling.

mikamado.es/en/accesorios/jealous-devil-quebracho-lump-charcoal

Weber Hickory Smoking Chunks 1.5 kg

mikamado.es/en/accesorios/weber-tacos-hickory-15kg

MixRBBQ Half-Moon Ceramic Heat Deflectors (Kamado Joe Big Joe I/II/III, 2-pack)

Big Joe half-moon deflector for 100% indirect cooking at 110 °C.

mikamado.es/en/accesorios/mixrbbq-deflector-mediasluna-bigjoe

Bryco Goods: untreated pink butcher paper, 45.7 cm × 53.3 m with dispenser box

mikamado.es/en/accesorios/bryco-goods-papel-carnicero-rosa-46cm-53m

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Full recipe at: mikamado.es/en/recetas/brisket-ahumado-baja-temperatura

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