

# An Unusual Culinary Column

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## Bobby's Fabulous Smoked Brisket

### Ingredients:

1 - 4 Pound brisket

### For the rub:

2 Tablespoons powdered beef broth  
2 Tablespoons garlic salt  
2 Tablespoons ground pepper  
2 Tablespoons chili powder  
1 Tablespoon light brown sugar  
1 Tablespoon smoked paprika

### For the sauce:

2 Tablespoons light brown sugar  
2 Tablespoons chopped shallots  
2 Tablespoons apple juice

### For the glaze:

3/4 Cup your favorite BBQ sauce  
2 Tablespoons light brown sugar  
1 Tablespoon apple cider vinegar

You will also need lots of tin foil and pellets or chips. For this recipe we used cherry pellets, the amount will depend on the size of your smoker.

### Directions:

With a sharp knife remove the fatty areas of the meat, then score on both sides, this allows the brisket to absorb more of the rub. Take the beef base and rub it into all sides of the brisket. Mix all the remaining rub ingredients together working out any lumps. Using your hands, generously coat the brisket with the rub on all sides. Cover and refrigerate over night.

Prepare your smoker to 225° F. We used cherry pellets, but you can use mesquite chips. Put your brisket on the smoker and smoke for 5 hours or until the temp reaches 170° F.

Mix the sauce ingredients together. The next step is to wrap the brisket in a double foil packet. Lay out two sheets of foil, large enough to make a packet to cover and seal the meat. Lay the brisket onto the foil, then pour the sauce over and wrap the brisket, sealing the edges. Return the meat to the grill and let it steam in the packet for 2 hours, or until the internal temperature is 190° F.

Mix the glaze ingredients together. Remove the foil from the bris-

ket and return the brisket back to the smoker. Glaze the brisket then let it smoke for 30 more minutes. Slice against the grain in 1/4 inch slices and enjoy!

## Corned Beef Brisket

### Ingredients:

3 - 5 Pound corned beef brisket  
1 Head of cabbage cut into wedges  
2 Cups of chopped carrots  
2 Cups chicken stock  
1 Can of dark beer  
1 Stick of butter, cut into slices  
1/4 Teaspoon garlic salt  
2 Tablespoons fresh dill, chopped  
3 Pounds of baby red potatoes, boiled for 10 minutes  
Mesquite pellets  
Tin foil pan  
Heavy-duty foil

### Directions:

Prepare your smoker, set the temperature at 325° F, preheating for 15 minutes, with the lid closed. Rinse the brisket, pat dry then put into the tin foil pan. Sprinkle with the seasoning packet. Pour the chicken stock and beer in the the pan then smoke for 1 hour uncovered to give it that extra smokey flavor. Cover with foil then cook for 3 more hours, until the meat is fork tender. Remove the foil and add the cabbage, carrots, and boiled potatoes to the pan. Sprinkle fresh dill, garlic salt and butter slices over the meat and vegetables. Put the foil back onto the pan and smoke for 45 more minutes.

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