



myron mixon's brisket

ingredients

115 to 20 pound untrimmed brisket
½ cup kosher salt
2 tablespoons coarsely ground black pepper
1 teaspoon sugar
½ teaspoon chipotle pepper powder
½ teaspoon chile powder
1 teaspoon garlic powder
1 teaspoon granulated dried onion
a wooden spoon

Myron Mixon's Brisket Injection

1 quart water
3 tablespoons beef base (Minor's brand)
3 tablespoons au jus concentrate (Minor's brand)

Myron's Spritzer recipe

2 cups beef broth
2 tablespoons brown sugar
a wooden spoon



For the beef injection and marinade:

in a large stockpot over high heat, bring the water to a boil. add the beef base and the beef au jus to the water, and stir until dissolved. remove from the heat. if reserving for a later use, let the liquid cool then pour it into a jug or bottle. this can be stored in the refrigerator for up to 2 weeks.

For the beef rub:

In a large bowl, combine all the ingredients thoroughly. You can store this rub in an airtight container indefinitely.

trim the brisket to remove most of the fat between the point and flat while leaving a layer of fat on the point. place the brisket in an aluminum baking pan and inject it on 1-inch squares all over the brisket and injecting half of the beef injection in those squares, always with the grain. flip the brisket over, fat side down, and pour the remaining injection/marinade over the meat. cover and refrigerate for at least 6 hours or overnight

heat the smoker to 300° and maintain at that temp throughout the process.

dry the excess marinade from the brisket. apply the beef rub all over the meat. Place brisket directly on grate. after 1 hr start spritzing the brisket every 15 minutes. after 1.5 hours place brisket in a aluminum pan, cover tight and return to smoker and leave until internal temp reaches 205°.

remove and wrap in an old blanket and store in a container for 4 hours. It must rest.

Unwrap the pan, discard the foil, and remove the brisket, taking care to save the the accumulated juices. Set the brisket aside. Strain the juices of all grease, and pour the juices into a medium saucepan. Warm the juices over medium heat, and allow them to come to a simmer.

meanwhile, slice the brisket against the grain; try to make the slices as consistently sized as possible. place the slices on a warm platter and pour the juices over them. serve