



PIT BOSS RECIPES



CLASSIC SMOKED BRISKET

CATEGORY
Game Day

SERVINGS
Serves 8

PREP TIME
10 minutes

COOK TIME
8 hours

INGREDIENTS

- 1 - 12-15 lbs Beef, Brisket
- Pit Boss Lonestar Beef Brisket Rub

SPECIAL TOOLS

- Cooler
- Pit Boss Peach Butcher Paper

DIRECTIONS

Turn your Pit Boss to smoke mode, let the fire catch and then set your grill to 225°F.

While your grill is heating up, trim your brisket of excess fat (you'll want to leave about $\frac{1}{4}$ of an inch of fat so the meat stays moist during the long cooking process), and season with Pit Boss Lonestar Beef Brisket - whatever floats your boat! Place your brisket on the grates of the grill, fat side up. Let it smoke for about 8 - 10 hours, or until the internal temperature reaches 190°F.

Wrap in Pit Boss Peach Butcher Paper and then wrap that in a towel. Let it rest in the cooler for up to an hour so the juices can sit. Slice against the grain and serve.