



Sous Vide BBQ Brisket

Ingredients:

- 1 whole packer brisket (about 14 pounds)
- Montreal steak seasoning

Instructions:

- 1. Trim the Brisket:**
 - Remove the fat cap in one piece.
 - Trim excess fat from the point and flat, leaving no more than ¼ inch.
 - Separate the point and flat muscles.
 - Cut the point into two pieces.
- 2. Season the Brisket:**
 - Generously coat all sides of the brisket with Montreal steak seasoning.
 - Apply a second coat of seasoning for better adhesion.
- 3. Vacuum Seal:**
 - Place each piece of brisket in a sous vide bag.
 - Vacuum seal the bags, ensuring there are no leaks.
- 4. Sous Vide:**
 - Preheat a sous vide water bath to 137°F (58°C).
 - Submerge the brisket bags in the water bath and cook for 24 hours.
- 5. Smoke:**
 - Preheat a smoker to 225°F (107°C).
 - Remove the brisket from the bags and place on the smoker grates.
 - Smoke for 3 hours, or until a desired bark forms.
- 6. Rest and Serve:**
 - Rest the brisket for at least 30 minutes before slicing and serving.

Tips:

- Use a high-quality vacuum sealer to prevent leaks.
- Monitor the water level in the sous vide bath and add more water as needed.
- Use your favorite wood for smoking, such as hickory or oak.



Additional Information:

- Prep time: 1 hour
- Cook time: 27 hours
- Serves: 10-12 people