



Aaron Franklin's Brisket Recipe

Ingredients:

- 1 whole packer brisket (12-16 pounds)
- 1/2 cup kosher salt
- 1/2 cup coarse black pepper

Instructions:

1. **Trim the Brisket:** Trim excess fat, leaving about 1/4 inch. Remove the deckle (the hard fat cap) and any thin, wispy pieces of meat.
2. **Season the Brisket:** Mix the salt and pepper together. Generously season the entire brisket with the salt and pepper mixture, making sure to cover all sides.
3. **Prepare the Smoker:** Preheat your smoker to 225°F (107°C). Use hardwood such as oak, hickory, or mesquite for the best flavor.
4. **Smoke the Brisket:** Place the brisket in the smoker fat-side up. Smoke for 6-8 hours, or until the brisket has a deep reddish-brown color and a bark has formed.
5. **Wrap the Brisket:** Wrap the brisket tightly in butcher paper or aluminum foil. Continue to smoke until the brisket reaches an internal temperature of 200-205°F (93-96°C). This will take another 4-6 hours.
6. **Rest the Brisket:** Once the brisket reaches the desired temperature, remove it from the smoker and let it rest for at least 1 hour, wrapped in butcher paper or a towel. This allows the juices to redistribute.
7. **Slice and Serve:** Slice the brisket against the grain and serve.

Tips from Aaron Franklin:

- Use a good quality meat thermometer to ensure the brisket is cooked to the proper temperature.
- Don't be afraid to open the smoker to check on the brisket, but try to do it as infrequently as possible.
- Let the brisket rest for a longer period of time if you have the time. This will result in a more tender and juicy brisket.
- Save the rendered fat for making tallow or for cooking other dishes.

Additional Information:

- **Prep time:** 30 minutes
- **Cook time:** 10-14 hours



- **Resting time:** 1-2 hours
- **Serves:** 10-12 people