

Brisket Flat, Smoked and Pan-Braised to Probe Tender

Prep: 15 minutes active (plus up to overnight seasoning) • Cook: Varies by size; smoke to 170°F, then cook to probe tender

A juicy, smoke-kissed brisket flat with peppery bark, lightly braised for moisture and finished to a tender slice that stays succulent from first bite to last.

Ingredients

- 1 brisket flat (rinsed and patted dry)
- to taste Meat Church Holy Cow Rub
- 1/2 cup beef broth (for pan braise)
- 4 tbsp unsalted butter or tallow (optional, in place of broth)

Instructions

1. Prepare your smoker to 250°F. Hardwood pellets or wood such as oak and hickory are ideal; mesquite or pecan also work.
2. Rinse the brisket flat and pat dry.
3. Season liberally on all sides with Meat Church Holy Cow rub. Let the seasoning adhere at least 15 minutes, or wrap and refrigerate overnight.
4. Place the brisket in the smoker fat side up. Smoke until the internal temperature reaches 170°F.
5. Transfer the brisket to an aluminum pan. Add the beef broth to the bottom of the pan. Cover tightly with aluminum foil and return to the smoker.
6. Increase smoker temperature to 275°F. Continue cooking until the brisket flat is probe tender in the thickest part.
7. Remove the foil and continue cooking 10–15 minutes to firm the bark.
8. Remove from the pan and wrap in unwaxed butcher paper. Rest in a cooler until internal temperature drops into the 140s°F.
9. Slice against the grain and serve.

Tags: Beef, Smoked, BBQ, Texas Style, Meaty, Low and Slow
