

Smoked Brisket on a Kamado Grill

Prep: 24 hrs • Cook: 12 hrs

Classic Texas-style smoked brisket slow-cooked on a kamado for deep smokiness, peppery bark, and tender, juicy slices. A bold spice rub and occasional apple-cider spritz build layers of flavor while the ceramic grill's steady heat ensures succulent results.

Ingredients

- 5–7 lb beef brisket (trimmed to about 1/4-inch fat cap)
- 3–4 cups wood chunks or chips (soaked)
- 1/4 cup extra virgin olive oil
- 1 Tbsp dried rosemary
- 2 Tbsp garlic powder
- 2 Tbsp turbinado sugar
- 2 Tbsp paprika
- 2 Tbsp cayenne pepper
- 1 Tbsp dried oregano
- 1 Tbsp dried thyme
- 2 Tbsp kosher salt
- 2 Tbsp black pepper (freshly cracked)
- 1/2 cup apple cider vinegar (combined in spray bottle)
- 1/2 cup apple cider (combined in spray bottle)

Instructions

1. Trim the brisket, leaving about a 1/4-inch fat cap; remove any large membranes or silverskin.
2. In a bowl, combine dried rosemary, garlic powder, turbinado sugar, paprika, cayenne pepper, dried oregano, dried thyme, kosher salt, and freshly cracked black pepper to make the rub.
3. Rub the brisket generously with olive oil, then coat evenly with the spice blend, pressing it in.
4. Double-wrap the brisket tightly with plastic wrap and refrigerate for at least 2 hours, preferably overnight (up to 24 hours).
5. Soak wood chunks or chips and set up a kamado or smoker for indirect cooking at 225°F.
6. Remove the brisket from the refrigerator and place it on the 225°F grill, fat side down.
7. Optional spritz: Combine apple cider and apple cider vinegar in a spray bottle and spritz the brisket every 2–3 hours.
8. Plan for 1 1/4–2 hours of cook time per pound. Around 1 1/4 hours per pound, insert an internal temperature probe into the thickest part of the brisket and monitor.

9. When the internal temperature reaches 180°F, remove the brisket and double-wrap it tightly in heavy-duty aluminum foil, then wrap with a clean towel or newspaper.
10. Place the wrapped brisket in a cooler to continue cooking/resting until the internal temperature reaches 190°F.
11. Unwrap, slice against the grain, and serve.

Tags: Barbecue, Beef, Kamado, Smoked, Low and Slow, Gluten Free

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