

# Smoked Brisket on the Blaze Kamado

Prep: 30 mins • Cook: 12-16 hrs

*Tender, juicy brisket slow-smoked overnight on a kamado at a steady 225°F, with a simple savory-sweet rub and subtle applewood smoke.*

## Ingredients

- 15–17 lb prime brisket (fat cap trimmed to 1/8–1/4 inch)
- 3/4 cup kosher salt
- 1 cup black pepper
- 3/4 cup brown sugar
- enough to coat brisket olive oil
- 4 apple wood chunks
- equal parts (for drip pan) apple juice
- equal parts (for drip pan) water

## Instructions

1. Trim brisket fat cap to 1/8–1/4 inch thick.
2. Mix kosher salt, black pepper, and brown sugar to make a dry rub.
3. Coat brisket in olive oil on all sides.
4. Liberally apply dry rub to all sides of the brisket.
5. Cover brisket and refrigerate until the grill is ready.
6. Light two handfuls of lump charcoal in a chimney starter until glowing red.
7. Fill Blaze Kamado with unlit charcoal up to the middle grate ledge.
8. Pour lit charcoal over the unlit charcoal; use tongs to distribute in several spots to create multiple ignition points.
9. Place apple wood chunks in several spots on top of the coals.
10. With top and bottom dampers open, close the lid to preheat while you prepare the water pan.
11. In a deep water pan, pour a 50/50 blend of apple juice and water.
12. Set the middle grate and place the heat deflector plate on the middle grate.
13. Put the water pan on top of the heat deflector.
14. Install the cooking grids.
15. Close the kamado lid and set the top and bottom dampers to about 1/4 inch open.
16. Allow the kamado to stabilize at approximately 225°F.

17. Place the brisket on the grill, fat cap side up.
18. Insert an internal probe thermometer into the thickest part of the brisket and close the lid.
19. Maintain a steady temperature of 225–250°F.
20. Smoke overnight until the internal temperature reaches 203°F.
21. Remove brisket; wrap in parchment paper, then double-wrap in aluminum foil. Optionally add a couple ladles of drip-pan juices into the wrap.
22. Rest the wrapped brisket in an insulated cooler (ice chest) for 2–4 hours.
23. Slice against the grain, serve, and enjoy!

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**Tags: Beef, Brisket, Smoked, Kamado, Low and Slow, Crowd Friendly**

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