

Smoked Wagyu Brisket

Prep: 30 mins • Cook: 12–18 hrs

Texas-style smoked Wagyu brisket with a peppery bark and buttery tenderness, slow-cooked over gentle heat for deep, beef-forward richness and succulent slices.

Ingredients

- 1 whole (12–16 lbs) brisket (untrimmed)
- 1/4 cup kosher salt
- 1/4 cup black pepper (coarsely ground)

Instructions

1. Trim the brisket: reduce the hard fat cap to about 1/4 inch (no less), remove silver skin from the meat side, and cut away any hard clumps of fat. Shape by trimming the wedge of hard fat between point and flat so it can render.
2. In a small bowl, mix the kosher salt and coarsely ground black pepper to make a simple rub.
3. Season the brisket evenly on all sides, edges, and corners (meaty side first, fatty side last). Press to adhere, then refrigerate until ready to smoke.
4. Set up the smoker using a top-down charcoal lighting method. Place about 7 pecan wood chunks at the bottom, cover with unlit charcoal, then light 8–10 briquettes in a chimney and pour them into the center of the unlit coals.
5. Insert a heat diffuser, place a water pan filled 3/4 full on top, return the cooking grate, and preheat the cooker to 225–250°F.
6. Place the brisket on the grate fat-cap up. Insert a temperature probe into the thickest part of the flat without touching the fat seam. Cook at 225–250°F with the lid closed until a good bark forms.
7. When the internal temperature reaches about 165°F or the bark is dark and set (typically 7–8 hours), wrap the brisket tightly in two overlapping sheets of pink butcher paper, keeping the fatty side up.
8. Return the wrapped brisket to the cooker fat side up. Increase pit temperature to 250–275°F, add water to the pan as needed, and reinsert the probe through the paper.
9. Continue cooking until the brisket feels very tender when pressed through the paper (like a giant marshmallow) and reads about 200–203°F internally; this can take another 4–8 hours.
10. Transfer the still-wrapped brisket to a dry insulated cooler and rest indoors for 2–4 hours.
11. Unwrap and slice: cut the flat thinly across the grain; for the point, cut in half to find the grain and slice across it. Separate remaining point/flat if needed and trim any unrendered fat. Serve warm.

Tags: Beef, Texas Style, Smoked, Low and Slow, Wagyu, Barbecue

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