

# BACKYARD FLAVOR

RECIPE SERIES



## COMPETITION BRISKET

### HERE'S WHAT YOU WILL NEED

- 1 Whole Packer Brisket
- R Butts R Smokin' R-Steak Rub
- R Butts R Smokin' R-Beef Rub
- Butcher BBQ Original Brisket Injection
- 2 Cans of Campbell's Beef Consomme

**MIX** the injection by adding 3/8 cup of injection powder with 8oz. of water. Remove most of the fat from the point, and leave as much of the fat cap on the flat but remove the silver skin on the meat side of the flat.

**INJECT** the brisket flat and point, then season with a medium coat of R-Beef Rub, followed with a light coat of the R-Steak Rub. Do this prep work 6 to 8 hours prior to cooking the brisket.

**PREHEAT** your smoker to 325 degrees, and set up for indirect cooking.

**SMOKE** the brisket for about 3 hours.

**REMOVE** the brisket and prepare to wrap with two layers of foil.

**POUR** the beef consomme onto the brisket after placing it onto the foil, and wrap very tightly.

**PLACE** the wrapped brisket back on the smoker.

**REMOVE** the brisket once the internal temperature reaches 210-212 degrees and allow it to "rest" for at least one hour, preferably inside a cooler to help trap the heat.

**PLACE** the wrapped brisket back onto the smoker until the internal temperature reaches 210 degrees.

**PRO TIP:** Letting the brisket rest for 2-3 hours will allow nearly all the juices to redistribute into the meat, so don't rush it!



### FLAVOR PROFILES

#### Big Rick's R-Beef Rub

A bold, savory flavor with a touch of Texas heat. It pairs well with pork, supercharges burgers, and finds its calling on brisket as the brown sugar caramelizes

#### R Butts R Smokin' R-Steak Rub

This steak rub combines elements of classic steak rubs but with a mild jalapeno bite. It's versatile enough for any savory cook with evident garlic and onion flavor profiles, and the perfect balance of salt.