

PECAN PEAK RANCH — TEXAS LONGHORN BRISKET RECIPE

February 19th, 2022 - Sean Cockrell



Step One: Thaw the Brisket

Thaw the brisket in a refrigerator or cooler over 2 to 5 days depending on the storage temperature and efficiency. Upon being fully thawed you have 5 days to cook red meat cuts per the USDA recommendation.

Step Two: Prepare, Season, and Rest the Brisket

Remove the brisket from packaging and lay it out on the tray. Dry it off with paper towels. Dry the tray. Salt and pepper thoroughly on all sides and ends. **Place** the brisket on the tray for 45 minutes to 2 hours to let the spices soak in and for the meat to come down near room temperature.

Step Three: Soak Smoking Wood / Start Fire

Use larger logs of oak and/or mesquite to establish a bed of coals that will last for at least 2 hours.



Ingredients

- 1 Beef Brisket
- Salt
- Pepper

Equipment

- Smoker with an Offset Firebox
- Oversized Slow Cooker {10 quart}
- Large Tray for the Brisket Prep
- Large Cutting Board and Carving Knife

Wood

- Base Fire and Coals - Oak and/or Mesquite
- Smoke Wood - Peach, Pecan, Oak, or other

It is recommended to avoid using mesquite for the smoking wood. Mesquite can be too strong for this method.

Step Four: 2 Hours of Smoke at 200° - 250°

Shut the vents on the firebox of the smoker. Add a couple of pieces of the smoking wood to the base fire. Excessive plumes of smoke should be coming out of the smokestack for the entire 2 hours. Add more soaked smoking wood as needed to maintain thick plumes of smoke.



Step Five: Cook the Brisket for 5 Hours on Low

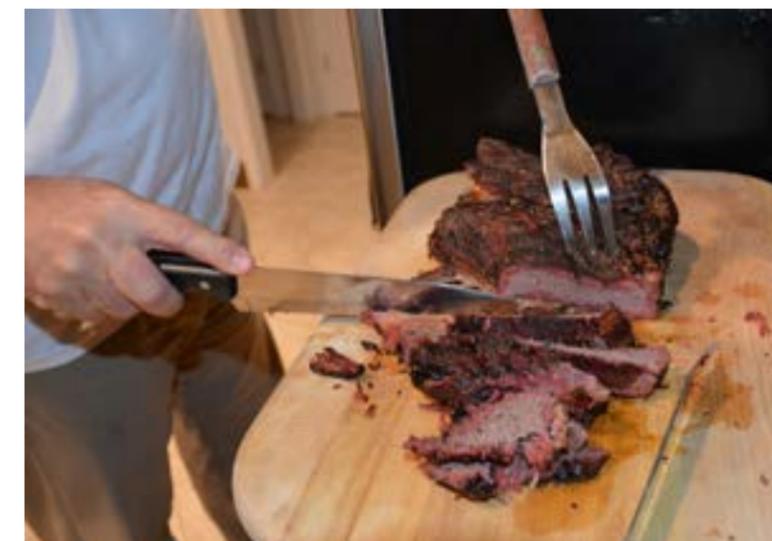
Place the smoked brisket on its side in the slow cooker as it is folded over longways. It is okay to cram it into a smaller slow cooker. In bigger slow cooker just fold the brisket as in the pictures below. Place the lid on the slow cooker. Cook on the "Low" setting. Put the slow cooker outside on the patio if possible. If it is cold outside you may need to insulate the slow cooker by laying a towel over it.



Step Six: Check Temp for 191 to 195 Degrees

I'd say just leave it for 5 hours then take it out and be done. You can check the temperature starting at 4 hours but you will lose heat each time.

Step Seven: Save the Drippings for Gravy & Dip



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