



Smoked Brisket Injection with Traeger Coffee Rub

Recipe and photo from traegergrills.com.



Ingredients

1 (15 LB) beef brisket
1/4 cup Traeger Coffee rub, divided
15 oz Beef Broth
4 tbsp salt

Preparation

Trim brisket of all excess fat.

To make the Beef Broth Injection: Combine 2 Tbsp Traeger Coffee Rub, beef broth and 2 Tbsp salt in a small bowl stirring until the salt is dissolved.

Inject the brisket by inserting the needle parallel to the grain about 1 inch apart in a checker pattern over the entire brisket. Back it out as you press the plunger. Inject in a high sided hotel pan or bus tub and hold your hand over where you are injecting to contain the mess.

Season the exterior of the brisket with remaining rub and remaining salt.

When ready to cook, start the Traeger grill on Smoke with the lid open until the fire is established (4 to 5 minutes). Set the temperature to 225 degrees F and preheat, lid closed, for 10 to 15 minutes.

Place brisket directly on the grill grate and cook for about 6 hours or until the internal temperature reaches 160 degrees F.

Wrap the brisket tightly in two layers of foil or butcher paper. Return to grill. Cook an additional 3 hours or until the internal temperature reaches 204 degrees F.

Remove brisket from the grill and lift corner from wrapping to let steam escape. Close the corner and allow meat to rest 60 minutes before slicing. Slice and enjoy!

www.ultramodern.com

West: 8100 W. Kellogg Wichita, KS 67209 | 316.722.4308 | 800.888.5872
East: 5620 E. Kellogg Wichita, KS 67218 | 316.681.3011 | 866.258.5872
Derby: K15 & 71st Derby, KS 67037 | 316.788.1122