



Smoked Corned Beef Brisket

Recipe and photo from traegergrills.com.



Ingredients

- 1 qty.(3 lb.) Corned Beef Brisket Flat, With a Fat Cap at Least 1/4" Thick
- 1 qty.(8 oz.) bottle Traeger Apricot Barbecue Sauce
- 1/4 cup Dijon-Style Mustard

Preparation

Remove the corned beef brisket from its packaging and discard the spice packet, if any.

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 275F and preheat, lid closed, for 10 to 15 minutes.

Put the brisket directly on the grill grate, fat side up, and cook for 2 hours.

Meanwhile, combine the barbecue sauce and the mustard in a medium bowl, whisking to mix.

Pour half of the barbecue sauce-mustard mixture in the bottom of a disposable aluminum foil pan.

With tongs, transfer the brisket to the pan, fat-side up. Pour the remainder of the barbecue sauce-mustard mixture over the top of the brisket, using a spatula to spread the sauce evenly. Cover the pan tightly with aluminum foil.

Return the brisket to the grill and continue to cook for 2 to 3 hours, or until the brisket is tender. The internal temperature should be 185 on an instant-read meat thermometer.

Allow the meat to rest for 15 to 20 minutes. Slice across the grain into 1/4-inch slices with a sharp knife and serve immediately. If desired, spoon some of the sauce over each serving. Enjoy!

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