

Dizzy Lizzie's Farm

Sweet and Hot Smoky Serrano Beef Brisket

- One 5-6lb brisket with a generous ¼" fat cap
- 1 Jar Serrano Dragon's Nectar
- 1/2 – 3/4 c. your favorite Southwest inspired beef spice rub
- Hickory and mesquite wood chips/smoker biscuits

This is a hit in the summer bar-b-que season for sure, and incredibly simple to prepare and cook! Rinse and pat dry a well-marbled brisket – the key here is to have a ¼" thick layer of tallow on one side of the brisket – many stores trim this off, so you may have to ask your favorite butcher to prepare you a custom cut. Coat the brisket on all sides with the spice rub. Cover and refrigerate for 24-36 hrs. Once the brisket has marinated, pre-heat your grill or smoker to 200°F. Add wood chips, along with a maintained pie tin or equivalent full of water for added moisture (don't let it run dry!). Add the brisket to your grill or smoker, fat side up (it will baste the meat as it renders) and walk away for 6-8+ hrs. As the brisket approaches 190°F internal temperature, remove the water and smoke source from the grill/smoker, and baste all sides of the brisket generously with the Serrano Dragon's Nectar, turning every 5-10 mins and reapplying baste until the internal temp of the brisket reaches 195°F. Remove the brisket from the heat, cover and let stand for 10 mins, slice up, and serve with your favorite bar-b-que sides! Bonus – leftovers make for some excellent street taco filling!