



SAMBA[®] 

SMOKE 'N' GRILL

BRISKET MASTERCLASS

with
SMOKE 'N' GRILL BBQ PELLETS





SAMBA SMOKE 'n' GRILL BRISKET MASTERCLASS

Cooking a beef brisket in a pellet smoker can seem intimidating, but with a little preparation and patience, you can achieve the ultimate in low 'n' slow BBQ.

This guide breaks down the process into manageable steps.

TOOLS AND EQUIPMENT NEEDED

- Pellet smoker
- Samba Smoke 'n' Grill Hickory Pellets
- Samba Disposable BBQ Gloves
- Meat thermometer (instant-read and/or probe)
- Butcher paper or aluminium foil
- Boning knife (trimming) and Brisket knife
- Cutting board
- Spray bottle

INGREDIENTS

- One whole Beef Brisket (6 - 8Kg, with both the flat and point)
- Coarse Black Pepper
- *Optional: Mustard or Olive Oil for a binder*
- BBQ Rub
- Spray liquid (Apple Cider Vinegar, Apple Juice, or Water)

HOW TO PREPARE & COOK BEEF BRISKET IN A PELLET SMOKER



STEP 1: SELECTING THE BRISKET

Selecting the ideal brisket is easier if you know what to look for. Aim for a thick, even flat and nicely marbled point to ensure even cooking.

Choose an appropriate weight:

- 10 - 14 people: 5-6 Kg Brisket
- 14 - 18 people: 6-7 Kg Brisket
- 20+ people: 8 Kg Brisket

Cook a larger brisket if you want leftovers, which can be sliced, vacuum-sealed, and frozen for future meals.



Learn More: Click through to our full article on how to trim your brisket.

STEP 2: TRIMMING THE BRISKET

1. **Remove excess fat:** Use a sharp knife to trim the fat cap to about 0.5 cm thick. Remove hard, waxy fat that won't render during cooking.
2. **Shape the brisket:** Trim thin edges to create a uniform shape for even cooking.
3. **Expose the meat:** Remove silverskin and all fat on the underside.

Handy Hint: Remember to wear Samba Disposable BBQ Gloves to stay mess free.



STEP 3: SEASONING

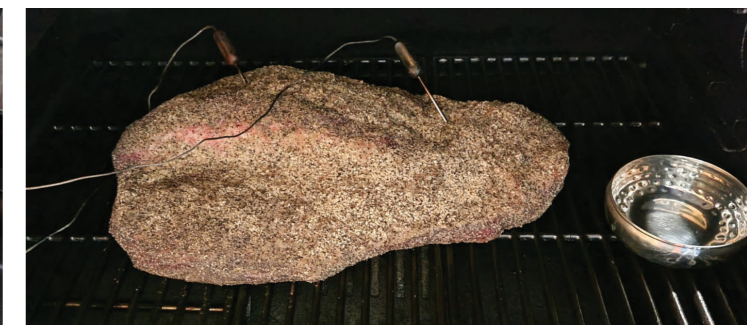
1. **Binder:** Lightly coat the brisket with mustard or olive oil to help the seasoning stick (optional).
2. **Rub:** Apply a base layer of coarse black pepper. Then generously coat the brisket with a BBQ rub like **Blue Smoke Texan Bark Brisket BBQ Rub** for a flavourful crust.
3. **Marinate:** You can apply the rub to a brisket right before cooking or anywhere up to 48 hours prior. Usually, marinating it overnight is best because it gives the flavours a chance to soak in.

Want to make your own? Scan QR for The BBQ School's signature Brisket BBQ rub!



STEP 4: PREPPING THE SMOKER

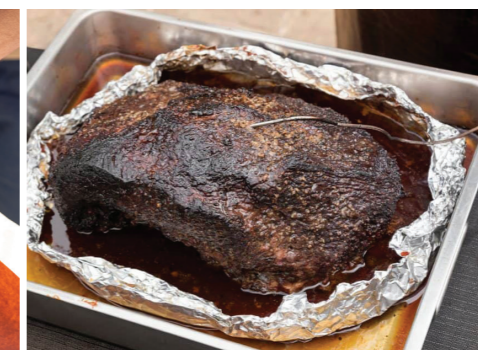
1. **Set temperature:** Preheat the pellet smoker to 110°C - 120°C.
2. **Add fuel:** Load the smoker with **Samba Smoke 'n' Grill Hickory Pellets** for a rich, smoky flavour that complements the brisket.
3. **Prepare for moisture:** Fill a water pan and place it inside the smoker to help maintain humidity.



STEP 5: SMOKING THE BRISKET

1. **Positioning:** Place the brisket fat-side up (or down, depending on preference) on the smoker grates.
2. **Initial cook:** Smoke the brisket at 110°C for 6-8 hours until the internal temperature reaches 75°C. Use a probe thermometer to monitor temperature.
3. **Spritzing (optional):** Every hour after the first 3 hours, spritz the brisket lightly with apple cider vinegar, apple juice, or water.

Handy Hint: Avoid opening the smoker, as heat will escape unnecessarily and slow down cook time.



STEP 6: WRAPPING THE BRISKET

1. **Wrap time:** Once the brisket reaches 75°C, wrap it tightly in butcher paper (preferred) or aluminium foil. The wrap helps retain moisture and speeds up the cooking process.
2. **Return to smoker:** Place the wrapped brisket back into the smoker.



Check out @smokengrillguy tips and tricks to wrap like a BBQ pro!

STEP 7: FINISHING THE COOK

1. **Final temperature:** Continue smoking until the brisket reaches an internal temperature of 95-98°C. Use a probe to test for doneness; it should slide in with no resistance (like butter).
2. **Rest:** Remove the brisket from the smoker and let it rest in a cooler or on the counter for at least 1-2 hours before slicing. Resting allows the juices to be redistributed.

DON'T RUSH THE END! Resting is critical!

STEP 8: SLICING AND SERVING

1. **Slice against the grain:** Starting with the flat use a sharp Brisket knife to cut slices about 6mm thick. Then for the point cut slices about 10-12mm thick. Always cut against the grain.
2. **Serve:** Pair with classic barbecue sides like coleslaw, potato salad, or baked beans. We suggest serving with pickles, onions, and white bread for an authentic BBQ experience. Samba Smoke 'n' Grill recommends drizzling slices with a Sweet Heat Sauce for a finishing touch.



TIPS AND TRICKS

- **Consistency is key:** Monitor temperature consistently throughout the cook for best results.
- **Don't rush:** Brisket is a time-intensive cook. Allow 12-16 hours from start to finish.
- **Experiment with rubs:** While salt and pepper are classic, blends like Blue Smoke Texan Bark Brisket BBQ Rub can add a unique flavour profile.
- **Layer flavours:** Combining spritz flavours (like Worcestershire with apple juice or a Sweet Heat Sauce) enhances the bark and depth of taste.

MEET THE BRISKET MASTERCLASS TEAM

We're pumped to introduce our Brisket Masterclass Ambassadors—an awesome crew of BBQ legends who are just as obsessed with fire and meat as we are.

Teaming up with these top-notch BBQ experts is about sharing our passion and knowledge, while giving you the chance to learn from the best in the game. This lot don't just cook—they inspire us to get creative and dive into new flavours every time we fire up the grill!

VIC



Reyan,
Smoke n Grill Guy
Demoing @
Waurn Ponds



Jye,
Smokeface Grillahs
Demoing @
Frankston



Marc & Nathan,
Hoppers Brothers BBQ
Demoing @
Melton East

NSW



Ben,
BBQ School
Demoing @
Kirrawee



Rob,
Smokin Hot n Saucy
Demoing @
Maitland

QLD



Phil,
The Grill Sergeant
Demoing @
Penrith



Hayley,
Rise and Grill
Demoing @
Springfield Central



Deniz,
Smokey McBBQ
Demoing @
Toowoomba North



Shane,
BBQ School
Demoing @
Maroochydore

WA



Brian,
Big Ol Texan
Demoing @
Midland

SAMBA SMOKE 'N' GRILL

Our dedicated competition-grade BBQ range is all about that authentic American low n' slow flavour. Whether you're a backyard enthusiast or a seasoned pro, Samba has everything you need to fire up the perfect BBQ.

Want to try Samba's Smoke 'n' Grill range?

We're giving away 10 x BBQ prize packs to those who have watched today's demonstration across the country!



Simply scan the QR code and answer a short survey to be in the running to win!



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