

# BRISKET HOT & FAST

*With this “hot & fast” version, you don’t need to smoke through the night. Five hours smoke time. Enjoy!*

## INGREDIENTS:

- **Unger Meats Brisket** (ours was ~12lbs)
- Yellow Mustard (as a carrier)
- **Kosmos Q Cow Cover Hot** Seasoning
- **Lanes BBQ Brisket** Rub
- **Texas Pepper Jelly Craig’s BBQ Sauce**
- ½ can of your favourite Beer (you can also use Beef Broth)

## DIRECTIONS:

- Preheat wood pellet smoker to 350 F.
- Trim the Brisket to your liking. *Check out Kosmos Q How to Trim a Brisket video on YouTube (link in our social media)*
- Rub all side of the Brisket with mustard. Generously season all sides of the brisket with an equal amount of Kosmos Q Cow Cover and Lane’s BBQ Brisket Rub - be generous with the seasonings!
- Place directly on the wood pellet smoker and smoke for 2 hours.
- After 2 hours, remove the brisket and place into a large foil pan.
- Mix ½ can of beer with Craig’s BBQ sauce and pour into the foil pan.
- Cover tightly with foil and return to the smoker.
- Probe the brisket through the foil.
- Smoke for another 3 hours or until the internal temperature reaches 210 F
- Remove from the smoker, wrap the pan (keeping it sealed) in towels and rest in a large cooler for at least 90 mins.
- That’s it...slice up and ENJOY!



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**UNGERMEATS**