

Brisket with Cajun Brisket Bark Rub **Burt Kemp**

1-whole packer brisket
Burt's Cajun Brisket Bark Rub
Binder, such as mustard

Pre heat your smoker to 250°. Make sure that you have a water source in the smoker to keep the brisket moist. We also place a pan under the brisket to catch the drippings.

Trim the fat from the brisket. Coat the brisket with the binder. Generously cover the brisket with Burt's Cajun Brisket Rub, remember this is a large piece of meat so be generous with Burt's Cajun Brisket Rub.

Place the brisket on the smoker flat side down and the point facing the heat source. Close the lid and let it smoke for 2 hours. Check the brisket and the water pan. When the brisket reaches an internal temperature of 165° then remove it from the smoker.

Wrap the brisket in butcher paper and return it to the smoker. Continue to smoke until the internal temperature reaches 206°. Remove the brisket to a large cutting board and let it rest covered for at least 1 hour.

Slice both the point and the flat against the grain and serve.

Makes:
Serves: 4
Cost:
Per Person:

3/24/2025



Burt Kemp - Chef