

## BRISKET

**Meat Block:** 25 lbs Trimmed Flat Beef Briskets

**Additives:** 1-bag Excalibur Pa's Black Bull BBQ Marinade  
or 1-bag Excalibur Soluble Pa's Black Bull BBQ Marinade  
3 lbs 8 oz Ice Cold Water

**Process:** Inject briskets with marinade, vacuum package with additional leftover marinade poured into the vacuum pouches with the brisket. Let sit overnight or 12 hours prior to smoking/grilling.

**Smoke:** Lay on screens or hang on bacon hooks and smoke.

**Cooking Instructions:**

Stage	Oven	Smoke*	Shower	Time
1	140°F	On	Off	2 Hours
2	210°F	On	Off	Until Internal Meat Temp Reaches 160°F

*\* Do not use smoke if cooking in a household oven.*

*++ To increase humidity for a better looking final product, place a small pan of water in the bottom of the smoke-house during the entire cooking cycle.*