Smoked Brisket (Overnight Midnight Method)

Smoked Brisket Recipe (Overnight Method)

Ingredients:

- **11 lbs brisket** (trimmed)
- **Salt, pepper, and spices** (for rub)
- **Dijon mustard** (used to hold the rub)
- **Pink butcher paper**
- **Pineapple juice** (for wrapping)
- **Beef broth** (for wrapping)
- **Apple cider** (for spritzing)
- **Pot of water with spices** (to keep moisture in the smoker)

Instructions:

1. **Trim the Brisket**:
   Trim excess fat, leaving about ¼ inch on top.



3. **Apply Rub**:
   Rub Dijon mustard over the brisket as a binder, then generously apply your salt, pepper, and spice rub on all sides.
4. **Wrap & Rest**:
   Wrap the brisket in plastic wrap and let it rest in the fridge for several hours or overnight.



5. **Preheat Smoker**:
   Preheat your Traeger to **225°F** with your preferred wood (Traeger Signature Blend recommended).
6. **Initial Smoke**:
   Smoke the brisket fat-side down for **3-4 hours**, spritzing with **apple cider** every hour.


EAR MOUNTAIN
Premium
BBQ WOODS
NATURAL HARDWOOD
PELLETS
SEAFOOD
LAMB
PORK
BEEF
VEGGIES



8. **Overnight Cooking**:
   Before bed, drop the smoker temp to **200°F**. Let it smoke overnight with a pot of water and spices in the smoker to maintain moisture.


MADE IN CHINA Fabriqué en Chine
APPROVED
TRAEGER
ATTENTION! | ATENCIÓN!


8:33
THE CUE
ONLINE
GRILL
Cooking
224°
Set to 225°
TIMER
00:00
Remaining
PROBE 1
ON
56° 160°
Current Goal
Keep Warm
Shut Down

10. **Morning Check**:
    Raise the smoker back to **225°F** in the morning. Continue spritzing every **30-60 minutes**
    .



11. **Wrapping**:
    When the internal temperature hits **160-170°F**, wrap the brisket in **pink butcher paper**.
    Add a **3:1 mixture of beef broth and pineapple juice** inside the wrap.
12. **Final Cook**:
    Continue smoking until the brisket reaches an internal temperature of **200-205°F**.
13. **Rest**:
    Remove from the smoker and rest the brisket in a cooler for **1-2 hours**.



15. **Serve**:

    Slice against the grain and serve with sides like Greek lemon potatoes and a kale & cucumber salad.



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