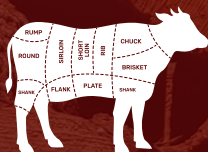




Brisket Bundle

Winner Winner, Brag on this Brisket Dinner



Meat

*Whole Packer
Brisket (10-15 lbs)*

Cooking Guide



- *Trim extra fat*
- *Generously apply your favorite rub*
- *Let sit at room temp for 30-60 mins*

**OPTIONAL* Place brisket in grill safe container (cast iron pot or disposable foil pan) to collect brisket gravy and smoked tallow*

Perfect Heat



*Start your heat with
Premium Lump
Charcoal*



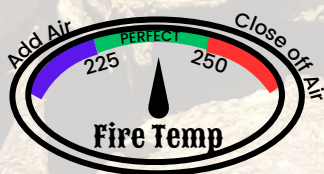
*Add Post Oak Sticks to get a solid coal bed going
to maintain temp of 225 - 250F*



*Periodically add
Chunks as needed for
more heat and smoke*



Don't chase temps — control them. Master your smoker's airflow and let your fire work for you, not against you. Small adjustments can make a big difference.



*Smoke Time -
Plan for 1 hr/lb
(10-15 hrs)*

Smoker

*Smoke until meat
internal temperature
reaches 200 - 203F*



**OPTIONAL* Wrap brisket in butcher
paper or foil when internal temp
reaches 165F*



*REST - Cover and rest
for at least 1 hr at
room temp or warm
oven before slicing*



*Slice against the
grain and serve
proudly!*

Contact Info



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