

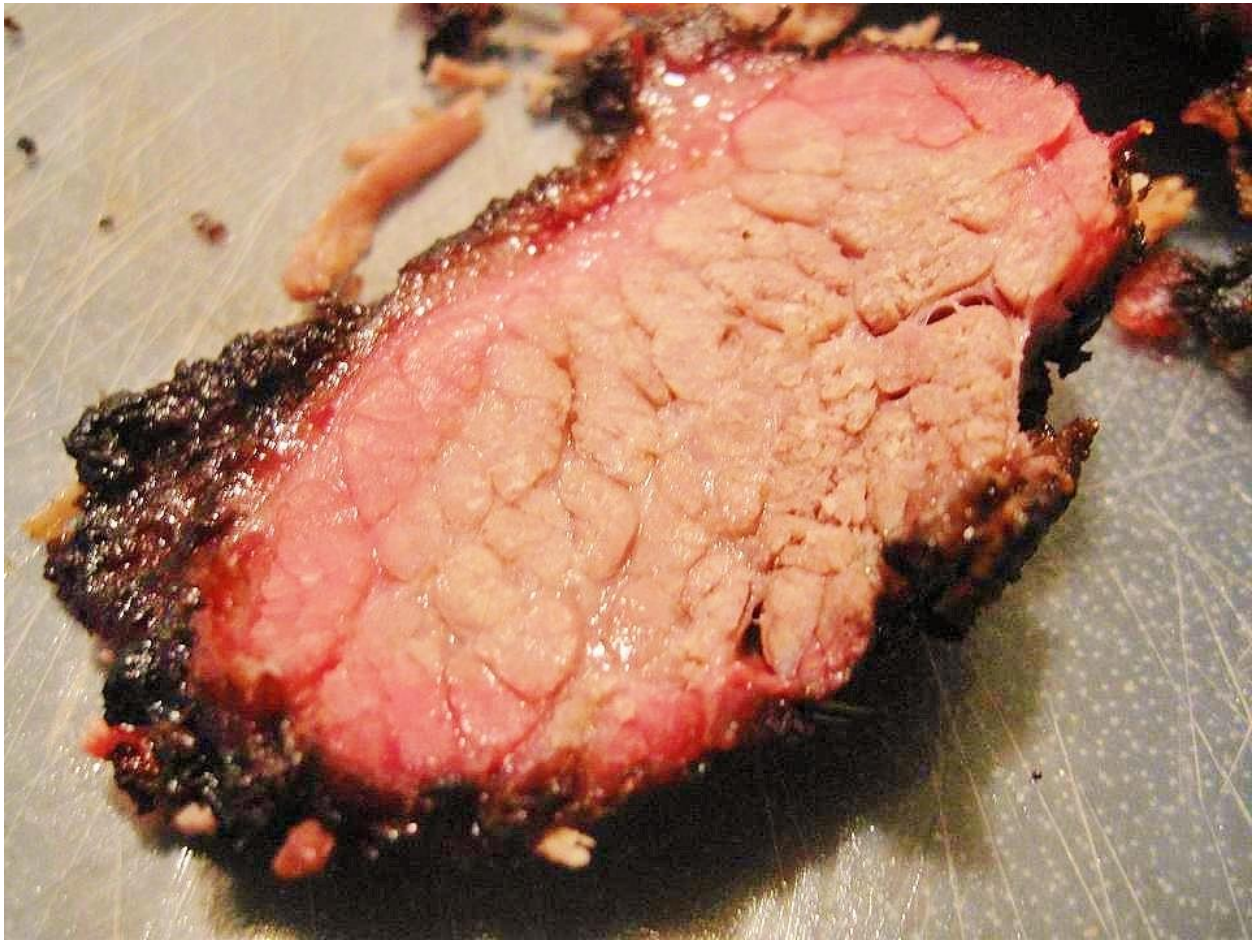
# Latin Touch Whole Brisket Worksheet

Date:

Total Lbs. of Charcoal:

Number of Briskets:

Ambient (outdoor) temp:



Brisket: Buy an untrimmed (*sometimes called packer style*) brisket available at most grocery stores. It will have a thick cap of fat, and is usually in heavy plastic packaging.

Four 14-pound briskets fits nicely in La Caja China; briskets are available in sizes from about 8 pounds and up. Calculate about 2 servings per pound. Don't underestimate quantity, as you probably won't have much left over!

The night before you plan to begin cooking, rinse the briskets, and pat dry. Trim excess fat (leave at least 1 inch).



Place the briskets in large disposable pans and generously apply salt, pepper, and granulated garlic to all meat surfaces.

Refrigerate overnight.

Once hour before cooking, remove the briskets from the fridge and let stand at room temperature until cooking time.





Position the roasting box in a safe, well ventilated area (*but out of direct drafts*). If roasting on the lawn, be sure to water the grass well before cooking, just in case.

Place 3-4 (depending on size) disposable drip pans in the bottom of the box, and place [the over-sized grill](#) on top of these. Add a couple of cups of water, apple juice, or beer to each pan.

Remove one of the top end rails for ventilation.



Place the brisket on the oversize rack, fat side down. Place the rack and briskets on top of the drip pans.

Place one of the top grills over the center of the briskets, light your loaded [A-Maze-N Smoker](#) and place it on top of the top grill, over a small piece of foil to protect the bottom from moisture.



Cover box with the ash pan and charcoal grid. Add 16 lbs. of charcoal for a 70# box or 18lbs of charcoal a 100# box, in two equal piles and light.



After 20 minutes, spread the coals evenly over the surface of the charcoal pan. Cooking time starts right now.

**Start Time:** \_\_\_\_\_

**Roast 1 hour, then add 8 lbs. of charcoal (Time: \_\_\_\_\_)**

After 1 hour (1st hour) open the box, flip the meat over, connect the [wired thermometer probe](#) in the thickest part of the center brisket, close the box and add 10 lbs. of charcoal.

Continue to add 10 lbs. of charcoal every hour until you reach the desired temperature on the meat thermometer. (190 to 195 degrees)

**IMPORTANT: DO NOT PEEK! Only lift the charcoal lid as instructed below.**

**2 Hours, Time:** \_\_\_\_\_

Lift the charcoal grid shake it well to remove the ashes, now place it on top of the caja's long handles, or on two metal sawhorses. Do not place on the grass or asphalt! DO NOT Remove the ash pan from the box ~ Use a large metal scoop to dispose of the ashes.



**3 Hours, Time:** \_\_\_\_\_

Once you reach 190-195 F, repeat the steps to remove the ashes.

Open the box and remove the top grill and smoker. Wrap the shoulders in a double layer of heavy foil and return to the box. Cover the box again with the ash pan and the charcoal grid askew; do not add more charcoal at this time.

Let the briskets cook, wrapped like this, for 1 more hour.

**Total Cook Time:** \_\_\_\_\_

Remove briskets from heat, and set, still wrapped, in a cooler and rest one more hour.





Slice, pencil-thin, across the grain.

### **TIPS:**

When using with La Caja China, or Caja Asadora, leave the two end rails off of the box for airflow (*this creates a 1/4 inch gap at either end.*)

Set the loaded A-Maze-N Smoker on a small piece of foil, directly on top of, and centered on, the pig rack.

Light the pellets with a torch, though a small hole in the end of the smoker.

Do not use lighter fluid or any other accelerate to light.

Don't use a water pan in conjunction with this smoker, as the steam can kill the fire and stop the smoking process.

Always position your smoker above meats, never below, to avoid being extinguished by drippings.

Never use a smoker in an enclosed area or without proper ventilation.

**Preparing:** If you have a frozen brisket, let it thaw in the refrigerator for 2 days to defrost thoroughly. Two hours before you plan to begin cooking, take the brisket from the refrigerator. Remove the plastic packaging, rinse brisket well with cool water, and pat dry.

DO NOT remove the fat; that will provide moisture and flavor as the brisket cooks.

**Reheating:** Spritz the meat with apple juice and add 1/8" of the same juice to the bottom of the pan. Cover tightly with foil and heat in a 200-250°F oven until warmed to your liking. Just

before serving, brush on a thin layer of your favorite barbecue sauce to give the slices a nice sheen.

If you prefer to keep the cooked brisket whole and unsliced, wrap it in foil and refrigerate. Before reheating, open the foil and add some juice or broth as described above, and close the foil tightly.

Heat in the oven or smoker at 200-250°F until warmed to your liking, then slice and serve.

**Resting Time:** At a minimum, place the brisket on a rimmed baking pan, cover loosely with foil, and let rest 30 minutes before slicing. 60-90 minutes is better.

**Brisket Yield:** When you take into account the trimming of the brisket before and after cooking, plus the shrinkage that occurs during cooking, don't be surprised if you end up with a 50% yield of edible meat from a whole, untrimmed brisket.

That means 6 pounds of edible meat from a 12 pound brisket.

Depending on the brisket and the internal temp you cook it to, it may be as low as 40% or as high as 60%.

If you're cooking brisket for a party, figure 4-5 ounces of meat per sandwich or 6 ounces of sliced meat on a plate (8 ounces for hearty eaters). Using a 40% yield, just to be safe, a 12 pound brisket yields 19 4-ounce sandwiches or almost 13 6-ounce plate servings.

**Burnt Ends:** Traditionally, burnt ends sold in restaurants were the dry edges and leftover bits and pieces of the brisket flat after slicing, mixed with barbecue sauce. These morsels were highly prized for their intense, smoky flavor.

Today, famous barbecue joints like Arthur Bryant's in Kansas City can't meet the demand for burnt ends using leftover bits, so they make a facsimile by cubing fully cooked brisket flats, placing the cubes in a pan and smoking them for a couple of hours, then adding sauce and smoking for a couple more hours.

Another approach for making burnt ends is to separate the point section from the flat section after the flat is done, then return the point to the cooker for smoke for an additional 4-6 hours. Chop the point, mix with barbecue sauce, and enjoy!

NOTES:

---

*At Latin Touch we provide quality products with a Latin flavor at the guaranteed best price for you and your family. When you shop with us at Latin Touch, we consider you to be part of our extended family as well, which is why we pride ourselves on getting to know our customers and their family's needs. We look forward to getting to know you.*

*Current featured products include our Caja China Roasting Boxes and accessories, professional quality domino tables and sets, traditional and electric coffee makers, and hundreds of other products for your family.*

*We provide a variety of quality products with a Latin flavor at amazingly low prices. Shop Latin Touch, where quality meets price.*

<http://www.shoplatintouch.com/>