

## Exposure Smoked Brisket



### Ingredients

- 5 lbs flat cut Brisket

### Dry Rub Mix

- ⅓ cup Chili Powder
- 1 tbsp Garlic Powder
- 1½ tbsp Black Pepper
- ⅓ cup Salt

Mix Dry Rub ingredients into a small bowl

### Mop Sauce

- ⅓ cup Liganore Exposure Wine
- 1 can Beef consommé
- ¼ cup Worcestershire sauce
- 1 Bay leaf
- ⅓ cup Vegetable Oil
- 1 tsp Chili powder
- ½ tsp Paprika
- 1 cup Water
- 1 ½ tsp Dry mustard
- 1 tsp Garlic powder

Place all ingredients in a bowl and whisk until mixed. Season to taste, add more salt if necessary.

### Directions

1. If your brisket has a thick layer of fat, trim it to a thickness of ¼ inch. Place the brisket in a roasting pan and generously sprinkle both sides with the rub, about 3 tablespoons per side. You can cook the brisket right away, but it tastes better if you let it cure in the refrigerator, covered for 4-24 hours.
2. Set up the grill for indirect grilling and preheat to medium-low. If using a charcoal grill, place a large drip pan in the center, preheat the grill to medium low. When ready to cook, place the

brisket in the center of the hot grate, fat side up, over the drip pan and away from the heat, and then cover the grill. Cook the brisket until very tender, 5 to 6 hours or until the internal temperature reaches about 190 degrees F. Generously mop or baste the meat on both sides with the mop sauce. Wrap the brisket in aluminum foil and continue cooking until done. If using a charcoal grill, every hour you'll need to add 12 fresh coals to each side.

3. Transfer the grilled brisket to a cutting board and let rest for 10 minutes. Thinly slice across the grain, using a sharp carving knife. Transfer the sliced meat to a platter and enjoy.