

48-HOUR BRISKET, OSO LIBRE STYLE



INGREDIENTS:

- 1 Whole Beef Brisket (packer cut, ideally 12–15 lbs, trimmed)
- ¼ cup Coarse Kosher Salt
- ¼ cup Coarse Black Pepper (16-mesh butcher grind preferred)
- 1 tbsp Garlic Powder (optional, for depth)
- 1 tbsp Onion Powder (optional, for depth)
- Wood Pellets or Chunks (Oak, Hickory, or Mesquite)
- 1 Large Bag of Ice (for the 15-minute ice bath)

PROCESS:

1. STEP 1 - Season your brisket generously with a heavy salt and pepper rub. Cold smoke the raw meat to infuse a clean smoke flavor without raising its internal temperature.
2. STEP 2: SOUS VIDE - Vacuum seal the cold-smoked brisket and submerge it completely in the water bath at 160°F (71°C), Cover the container with a lid or foil to prevent water evaporation and cook for 48 hours.
3. STEP 3: ICE BATH CHILL - Plunge the sealed bag directly into an ice bath for 15 minutes. This briefly cools the exterior to prevent overcooking and drying out during the upcoming sear.
4. STEP 4: GRILL & FINISH - Remove the brisket from the bag and blot the surface until it is completely and absolutely as dry as possible using paper towels. Crank your grill to high heat and sear both sides quickly to build a beautiful, caramelized color. Immediately move the brisket to indirect heat. Leave it on the grill until a meat thermometer reads an internal temperature of 160°F.
5. STEP 5: Slice and enjoy with a glass of our NV Primoroso!