



## *BBQ Prime Beef Brisket Storage, Handling, and Preparation*

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### *Storage & Handling*

#### Storage:

- Refrigerated immediately in its original vacuum-sealed packaging, BBQ Prime Beef Brisket will keep for up to 30 days.
- To store for up to six months, place in freezer. Thaw for 24 hours in the refrigerator before serving.

#### Serving:

- Each 5-pound brisket provides 8 to 12 adult servings.
- Lobel's BBQ Prime Beef Briskets are fully cooked. Heat before serving according to the instructions below.
- We suggest serving with our Mopping Sauce. See recipe below.



### *Heating Instructions*

#### In your oven:

- Remove brisket from vacuum-sealed packaging.
- Preheat oven to 350 °F.
- Loosely wrap brisket in foil with ¼ cup water.\* Seal seams tightly.
- Place in baking pan and heat until brisket's internal temperature reaches 165°F (approximately 90 minutes).

#### On your grill or in your smoker:

- Remove brisket from vacuum-sealed packaging.
- Prepare your grill or smoker for indirect-heat cooking and preheat to 325 °F.
- Loosely wrap brisket in foil with ¼ cup water.\* Leave slight opening at top of foil to vent. Place in baking pan.
- Place baking pan on grill/smoker grate. Place the cover on your grill (or close your smoker) and heat until brisket's internal temperature reaches 165°F (approximately 1 ½ – 2 hours).

\*Optional: Use Mopping Sauce in place of water in the foil pouch. See recipe below.

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### *Mopping Sauce Recipe*

We like to serve our BBQ Prime Beef Brisket with a side of fresh, crunchy slaw. We mound the brisket up on a bun then splash it with this mopping sauce—the same sauce it's bathed in while smoking—to add the finishing touch.

#### Ingredients

- 1 cup apple cider vinegar
- 1/2 cup water
- 1 tablespoon Worcestershire sauce
- 1 tablespoon vegetable oil
- 1 tablespoon freshly ground black pepper
- 1 tablespoon Kosher salt

#### Directions

Combine all ingredients in a blender or food processor, and pulse until mixed thoroughly.

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## *Trimming and Serving*

Now that your BBQ Prime Beef Brisket is heated, here are instructions for trimming and serving it. But first, knowing how a brisket is put together will be helpful.

From top to bottom, the brisket consists of two overlapping layers of meat crowned and separated by layers of fat:

- **Fat Cap:** A layer of fat covering the top of the brisket
- **Deckle:** Also called the point, this is a somewhat dense layer of meat that can be cut across the grain into slices and then chopped into smaller pieces, as desired
- **Inside Fat:** A layer of fat between the upper (deckle) and lower (flat) pieces of meat
- **Flat:** The bottom layer of meat; less dense, bigger, stringy grain that should be sliced against the grain. Alternatively, the flat can be shredded, pulled, or chopped and mixed with deckle slices



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## *Is it the top or the bottom?*

When removing the brisket from its vacuum-sealed packaging, you can tell the top from bottom by pressing on the surface. The top which has the fat cap will feel soft and spongy, while the bottom is mostly meat and will feel firm.

## *What about the fat?*

How much fat you leave on the brisket is entirely a matter of personal and dietary preference. We remove as much of the middle layer of inside fat as possible. However, we leave the fat cap intact because through the smoking process it acquires a highly flavorful bark (or crust) and helps moisten the leaner deckle meat.

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## *Trimming and Serving Instructions*

1. After removing brisket from the oven, smoker, or grill, carefully open the foil pouch. Be cautious as steam is released.
2. Lift the brisket onto a cutting board. Reserve any juices accumulated in the foil to moisten the brisket before serving.
3. Separate the fat cap and deckle from the middle layer of fat and the flat. Use your fingers to find the seam and separate the layers of meat.
4. Trim the deckle: Remove as much of the fat as possible from the underside and then slice the deckle against the grain into ¼-inch slices.
5. Trim the flat: Remove as much of the fat as desired from the top of the flat. Against the grain, slice into ¼-inch pieces.
6. Pile onto a platter and mix both types of brisket pieces together. Pour any reserved juices over the brisket and/or give it an extra shot of Mopping Sauce. Serve with a side of Mopping Sauce at the table.