



texan rubbed beef brisket

roast/bbq



for best results, slow roast this cut

The core temperature is measured from the centre of the meat. For perfect cooking and measuring internal temperatures, we recommend a 'Meater+ Wireless Thermometer'. Available in our pantry now.

Whilst I personally develop, try and test all our recipes and cooking guides, heritage breed animals can vary immensely, therefore cooking times are a guide only. Please ensure all products are cooked through and hot before serving. Enjoy!



Jeff Baker

Executive Development Chef

cooking time from: 8 hours

The larger brisket joint may take upto 10 hours, the secret is to catch it at 92°C which will give you fork tender meat.

slow roast

Remove your joint from the packaging & bring to room temperature.

Preheat your oven to 110°C without fan (gas 1).

Place the brisket in a roasting tray then place in the oven uncovered for 5 hours.

At this point wrap in foil & place back in oven & cook for another 3 hours or until the meat is fork tender with a core temperature of 92°C.

Remove from the oven, rest for an hour loosely covered before shredding.

bbq indirect

Remove your joint from the packaging & bring to room temperature.

Preheat your BBQ to 110°C set for indirect cooking.

Place a drip pan under the joint & half fill with beer or water.

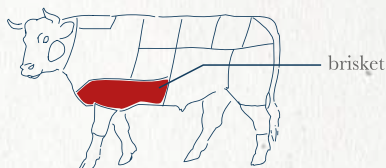
Place the brisket directly above the drip pan & smoke for 5 hours adding additional wood in the first hour or two.

At this point wrap in foil & place back in the BBQ & cook for another 3 hours or until the meat is fork tender with a core temperature of 92°C.

Remove & rest for an hour loosely covered before shredding.

serving suggestions

Serve with bonfire potatoes, salad, pickles & hot sauce.



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