

DAVE'S MUSTARD-COATED SMOKED CORNED BEEF

Prepared by: Dave Eckert, February 2018

Source:

One corned beef brisket
One container Dijon mustard
Barbecue rub of choice

Preheat smoker to 250 degrees.

Rub all sides of brisket with barbecue rub.

Place brisket in smoker. Smoke for two hours, adjusting time up or down based on brisket's size and desired amount of smoke.

Preheat oven to 250 degrees.

Remove brisket from smoker. Generously rub Dijon mustard over brisket. Double wrap brisket in foil.

Place on middle rack in oven with a pizza pan underneath to catch any liquid from brisket. Cook 3 hours or until kitchen is filled with the brisket's aroma. Turn oven off, leaving brisket in oven until it cools.

Remove and slice for sandwiches or to be served on its own with cabbage and boiled red potatoes and Irish Soda Bread.

Dave's Notes: I would, and have, made this many times and will continue to do so. One thing I would change is the finishing of the corned beef after the initial smoking. I would sous vide the brisket at 170 degrees for eight hours rather than cooking it in the oven. I found the version I did for the cookbook club to be moister and more flavorful than any previous version and I used the sous vide for that!

