

Smoked Brisket



Prep:

5 minutes

Total:

4 hours

Makes:

6-8 servings

Utensil:

10" Deep Skillet with Utility Rack - Limited Edition Complete Gourmet Collection

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Contributed By:

Saladmaster

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Recipe Description:

Say what?! Smoking brisket on a stovetop? That's right! With Saladmaster, there are so many things you can do in our cookware, right on your stovetop that don't require an oven, grill or even a smoker.

This smoked brisket will have your family and guests in awe when you tell them it was done on your stovetop in just under 4 hours, not 12-16 hours like in a traditional outdoor smoker.

2

lb

brisket, fat trimmed

4

garlic cloves

salt and pepper to season
mesquite wood chips
water

Directions:

1. Soak wood chips in water for 30 mins and then drain.
2. Add the wood chips to the skillet and place the utility rack in the skillet ensuring that it is not resting on the wood chips.
3. Using a knife, poke holes into the brisket and add pieces of garlic into the holes for added flavor.
4. Season with salt and pepper, or your preferred seasoning on both sides.
5. Place brisket on the rack and cover.
6. Turn heat to medium-high and once the Vapo-Valve starts clicking steadily, turn heat down to medium-low.
7. Be mindful when uncovering, the smoke will escape like with a traditional smoker.
8. Cook until the brisket is cooked through, approximately 3-4 hours depending on your stove setting.
9. Enjoy!

Nutritional Information per Serving

Calories:

200

Total Fat:

14g

Saturated Fat:

6g

Cholesterol:

50mg

Sodium:

680mg

Total Carbs:

3g

Dietary Fiber:

0g

Sugar:

2g

Protein:

14g