

Smokerless Smoked Brisket

Ingredients

8 kg *Water, cold*
540 g *Smoked salt, divided* 🛒
360 g *Brown sugar, divided* 🛒
240 g *Liquid smoke, hickory or mesquite, divided* 🛒
6 kg *Brisket*
20 g *Prague Powder #1, optional* 🛒
240 g *Molasses* 🛒
60 g *Liquid aminos, or soy sauce* 🛒
120 g *Chipotle powder, or smoked paprika* 🛒
100 g *Black pepper* 🛒
45 g *Mustard powder* 🛒
30 g *Onion powder* 🛒
15 g *Garlic powder* 🛒

Equipment

Whisk 🛒
Syringe (optional) 🛒
Brush 🛒
Sous vide setup 🛒
Sous vide bag(s) 🛒
Spice grinder 🛒
Oven 🛒

Timing

48 hr minimum, mostly unattended

Yield

6 kg brisket

8 kg *Water, cold*
240 g *Smoked salt* 🛒
160 g *Brown sugar* 🛒
120 g *Liquid smoke, hickory or mesquite* 🛒

1 Make brine

Pour water into a container and add salt, sugar, and liquid smoke. Whisk until ingredients are fully dissolved in the water.

Store brine in the fridge until you need it.

6 kg *Brisket*

2 Trim brisket

Trim your brisket as you typically would. Some people like to remove all the fat, some like to trim none. We fall somewhere in the middle, removing the larger pieces but not cracking out and removing all the fat.

3 Brine it

We like to transfer brine to a syringe and inject it directly into the meat, then allow the brisket to brine for 24–48 hours. You can brine it the old-fashioned way too—simply transferring the meat to the brine and letting it rest there—but if you do, you’ll need to brine for five to seven days. Either way, brine the brisket and let it hang out in the fridge.

20 g *Prague Powder #1* 🛒

4 Add Prague Powder #1 (optional)

This is totally optional but, you know, fun. If you want to create a smoke ring—the pink rim at the outer edge that forms when you cook meat in a smoker—here’s how you do it:

Ladle a small amount of brine into a small bowl and add Prague Powder No. 1—also known as Insta Cure No. 1 or curing salt. Whisk until incorporated, and return mixture to the brine.

Return the brisket to the brine, and allow it to rest there two to three more hours. (Note: If you leave it longer than that, you’ll get a very thick smoke ring.)

IMPORTANT: Before you modify the brine to include pink salts, be sure to read our note in the intro. Pink salts must be used thoughtfully.

240 g Molasses 🛒
120 g Liquid smoke, hickory or
mesquite 🛒
60 g Liquid aminos, or soy
sauce 🛒

5 Make glaze

In a medium-sized bowl, mix the above ingredients together.

6 Heat Joule to 155 °F / 68 °C

ChefSteps cooks sous vide with Joule, the sous vide tool created by our in-house team of chefs, designers, and engineers. Compact and gorgeous, Joule is a WiFi-connected device you control easily with your smartphone. [Learn more](#) about Joule and sous vide, and you'll be whipping up amazing feasts like this in no time.

7 Glaze the brisket

Brush half of the glaze evenly onto the surface of the meat. Make sure you reserve leftover glaze! We're going to do this a second time.

Transfer brisket to a heavy-duty plastic sous vide bag.

8 Cook!

Cooking the brisket at 154 °F / 68 °C for 24 hours will result in tender yet juicy meat.

NOTE: The above time-and-temp combo is our favorite way to cook this brisket, but everyone has their preferences. To learn more about customizing your time-and-temp combos when cooking tough cuts sous vide—plus a bunch of other amazing techniques—check out [Cooking Sous Vide: Beyond the Basics](#).

300 g *Smoked salt* 🛒
200 g *Brown sugar* 🛒
120 g *Chipotle powder, or
smoked paprika* 🛒
100 g *Black pepper* 🛒
45 g *Mustard powder* 🛒
30 g *Onion powder* 🛒
15 g *Garlic powder* 🛒

9 Make brisket rub

Scale all ingredients and grind to medium coarseness.

10 Glaze it again

Once brisket has finished cooking, remove it from the bag and pat dry. Brush on the other half of the glaze.

Why glaze a second time? To create a tacky surface to which the rub will stick.

11 Preheat oven to 257 °F / 125 °C

12 Rub brisket; roast

Apply a liberal coating of rub to the surface of the meat, and transfer to a baking rack.

Allow meat to cook for until a nice crusty bark develops, about 3–4 hours.

Let the meat cool for a few minutes before you slice into it.

TIP: If you are short on time, you can roast meat for an hour at 302 °F / 150 °C, then crank the oven up to 390 °F / 199 °C and roast again for an additional 5–10 minutes to help the bark develop.



Cooking with a Smart Oven Air?

Roast with Super Convection at 245 °F / 118 °C.

Baking pan on rack position 8.
Bake 2.5 hours.

13 **Serve!**

Serve this meat with a few delicious sides—scroll down for our favorite barbecue accompaniments—or stuff into Slider Buns. Ain't nobody gonna believe you didn't smoke that thing.

Get smoked out.

Got a jones for more smoky eats? You're in luck! Our Barbecue class is full of tips, recipes, and sciencey insights. Better still, it's free. Get after it!

Craving a little something on the side?

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