

Jason Lilley's Smoked Brisket Roll

Ingredients

1 brisket flat, fat cap on, about 6 lbs (2.7 kg)
1 cup brisket rub – see recipe below
½ bag Jack Daniels wood chips, soaked overnight in water
Bardough House Slaw – see recipe below
10 country loaf rolls – see recipe below
Salted farm butter for the rolls

Method

Coat the brisket on all sides with an even layer of rub. Let the meat to rest for 1 hour at room temperature or until the rub starts to turn pasty.

Set the EGG for indirect cooking with the convEGGtor at 225°F/107°C.

Place the brisket, fat side up, on the grill. After 8 hours check meat periodically. Poke the meat in a few places; the fat should separate under your finger. When the brisket reaches an internal temperature of 200°F/93°C, remove it from the EGG onto a rimmed baking sheet to rest for 30 minutes.

Cut the brisket in thin slices against the grain. Cut the rolls in half and butter on both sides. Add sliced brisket and slaw and enjoy!

Serves 10

Brisket Rub

1½ cups (360 ml) brown sugar
1 cup (240 ml) kosher salt
1 cup (240 ml) ground espresso beans
¼ cup (60 ml) freshly ground black pepper
¼ cup (60 ml) garlic powder
2 Tbsp (30 ml) ground cinnamon
2 Tbsp (30 ml) ground cumin
2 Tbsp (30 ml) cayenne pepper
Mix all rub ingredients together and refrigerate.

Bardough House Slaw

1½ cups (150 g) green cabbage, thinly sliced
1½ cups (150 g) red cabbage, thinly sliced
1¼ cups (150 g) julienned carrots
1¼ cups (150 g) julienned carrots
1/3 cup (40 g) dried cranberries
2 Tbsp (30 ml) mustard
1 cup (240 ml) mayo
Salt to taste
Mix all slaw ingredients together and refrigerate.

Country Loaves

1 lb (455 g) stone ground flour

1½ cups (355 g) filtered water
2¼ tsp (7 g) fresh yeast
5 g salt
3 Tbsp + 1 tsp (50 ml) extra virgin olive oil

Dissolve the yeast in half the water. Place the flour and salt in a mixing bowl; add the yeast mixture and the oil.

Knead the dough by hand for 10 minutes, slowly adding the rest of the water. Allow to rest for 1 hour or until double in size. Divide into 10 equal size rounds. Shape into balls and allow to rest for an additional hour.

Set the EGG for indirect cooking with the convEGGtor and a Pizza and Baking Stone at 400°F/204°C. Place the rolls 1 inch (2.5 cm) apart on the preheated stone. Spritz lightly with water and bake for 15 minutes, then remove to a cooling rack.