



## CS Brisket

**Prep:** 24 hrs  
Bob and Robin Young, Boise, ID  
Shack

**Cook:** 4-6 hrs

**Total:** 30 hrs  
The Captains

**Serves:** 14 @ 4 oz servings

### **Ingredients:**

1 4lbs Brisket  
1 T Celtic Sea Salt  
2 T fresh ground Tellicherry Black Pepper  
2 T Black Garlic, divided  
2 T Mesquite Seasoning, divided  
2 T Montreal Seasoning, divided  
2 t ground Cumin, divided  
Mesquite charcoal briquets and a chunk of Apple wood

### **Directions:**

Tenderize the meat. Sprinkle each side with 1 T of the salt, pepper, black garlic, mesquite seasoning, Montreal seasoning and 1 t cumin. Pat into the meal and wrap in aluminum foil and place in the refrigerator for up to 24 hours.

Light the charcoal and place the apple wood under the lighted charcoal. Place the lighted charcoal and apple wood on one side of the grill.

Place the brisket on the “cool” side of the grill, fat side up. Close lid and cook for 4 hours undisturbed, over medium high heat.

After 4 hours, quickly turn the brisket over and cook for another 2 hours. After 2 hours remove brisket, wrap in aluminum foil and let stand for 30 minutes. With a very sharp knife, cut thin slices against the grain and serve. You should get about 14, 4 oz servings.