

Smoked Brisket-Cut Bottom Round

Serves 6-8 depending on size of roast and if you are making sandwiches

Though there are tips and techniques here that would work for any smoked beef, this is a recipe for a specific cut we sell at our butcher shop: Brisket-Cut Bottom Round. We trim these local American Wagyu beyond-Prime Bottom Rounds into roughly 5 lb. roasts fully trimmed and ready to season & smoke. This recipe calls for simple seasoning, because the beef has such good flavor on its own. The little bit of sugar is really just to help with a nice bark and take a slight edge of the salt. It is not enough to make the beef sweet. A little garlic powder would be nice if you wish, but I wouldn't go crazy and empty the spice rack on an exceptional piece of American Wagyu like this.

Ingredients:

Brisket-Cut Bottom Round Roast, about 5 lbs.

Salt, about $\frac{3}{4}$ teaspoon fine Salt per lb. (or 2% if you want to be precise)

Black Pepper to taste

(Optional) Raw Sugar or sweetener of choice, about $\frac{1}{2}$ as much as the salt

Method:

1. Salt & season. For best flavor, plan ahead and get roast salted 2-3 days before you plan to cook it. This will give the salt a chance to actually get into the meat instead of just "on" the outside. Be liberal with the salt. Roughly speaking, about $\frac{3}{4}$ teaspoon of fine salt per lb. of fresh beef. If you like to be precise and have a scale, use 2% salt by weight compared to the weight of the roast. (Example: 5 lb. roast x 2% = .1 lb. salt). If you opt for the sugar, put that on the same time you do the salt. The black pepper can wait until you smoke since it is not water-soluble and none will migrate into the meat anyway. After meat is salted, let rest in a bowl or bag in the fridge for a day. Then take it out of the bowl or bag and let rest uncovered in the fridge for the other day or 2 to get a nice dry surface.
2. Smoke. These are smoking guidelines and not precision times and temps that have to be followed exactly. Smoke at 225 F – 250 F about 3-4 hours for a nice smoke and good bark. Wood choice is up to you, but oak or pecan are highly recommended.

3. Cook. Do this step (and the next) on a tray so you can keep any fat & juices that come out to use as a sauce. Wrap with unwaxed butcher paper, parchment paper or foil and continue to cook at about 225 F for another 2-3 hours until internal temp. is about 190 F. if you like a tender slice to your "Brisket", or take it to about 195-200 F. for almost fall-apart pulled beef. No reason to use a smoker for the cooking step if you don't want to since no smoke will touch the meat. Oven is a more stable, even & cheaper heat source.
4. Rest. Turn off the smoker or oven and leave the lid or door closed while you let the wrapped meat rest for 2-3 hours until it is an internal heat of about 140-150 F.
5. Serve. Slice thinly and serve. For a simple sauce that doesn't cover up the flavor of the excellent beef and smoke, just stir some butter into the warm drippings.