

## Traeger Smoked Beef Brisket

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*Beef, Blog, Main*

**Prep Time:** 10 mins **Cook Time:** 8 hrs **Servings:** Serves 8 - 12 **Source:** [traegergrills.com](http://traegergrills.com)

### INGREDIENTS

1 (6-8 LB.) Brisket - Get the Point

Use your preferred rub or just salt and pepper.

### DESCRIPTION

This is our go to brisket recipe with a few modifications. Traeger smoked brisket is a meaty marvel that is relatively easy and most of time it is just happily smoking away. No mopping or messing with the meat is necessary but a nice cut of meat is important.

### DIRECTIONS

For a 6 to 8 lb. brisket, plan for 8 to 12 hours of cook time, roughly 90 minutes per lb. A remote probe thermometer is critical to use for this recipe.

Coat meat liberally with preferred rub, Traeger Beef Rub, Prime Rib Rub, or salt & pepper then, wrap in plastic wrap.

Let the wrapped brisket sit 12 to 24 hours in the refrigerator.

Allow plenty of time for cooking. When ready to cook, start the Traeger grill on Smoke with the lid open until the fire is established (4 to 5 minutes). Leave temperature set to Smoke, and pre-heat, lid closed (10-15 minutes). Use Hickory or Oak pellets.

Place meat fat side up on the grill grate, insert thermometer probe and smoke for 4 hours.

After 4 hours turn grill up to 250F.

When internal meat temperature reaches 160F, remove from the grill and wrap in foil - DO NOT remove thermometer probe.

Place foiled brisket back on grill and cook until internal temperature is 204F.

Remove and allow it to rest in the foil for at least 30 minutes.

