

Cabela's Pellet Grill Beef Brisket

Don't let the name fool you; this quick and easy way to make delicious, citrus-flavored fish works as well on the grill as it does over a campfire.



INGREDIENTS

- Competition Blend Pellets
- 1 Cup Cabela's Competition BBQ/Rub
- Beef Brisket

DIRECTIONS:

1. Add Cabela's Competition Blend Pellets to your pellet grill.
2. Adjust the heat on the display to 225 degrees.
3. Season your brisket with Cabela's Competition BBQ Brisket Rub.
4. Once the grill has reached temperature place seasoned brisket fat side up on your grill.
5. Once the brisket has reached on internal temperature of 160-170 remove it from the grill and wrap it in aluminum foil to keep the juices secured.
6. Return the wrapped brisket to the grill, continue cooking until the internal temperature reaches 190 degrees.
7. Remove the brisket from the grill and let it rest for 30-45 minutes.
8. Unwrap and slice your brisket, serve with your favorite Cabela's Open Season BBQ Sauce.

Recipe by:
POWDERHOOK

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