

Corned Beef & Cabbage

On a Pellet Grill

Smoking a Corned Beef Brisket actually makes it Pastrami
Traditional Corned Beef is boiled

Corned Beef Brisket with Seasoning Package

Rub Brisket with seasoning Packet
place in grill fat side up

Smoke on low for 1 1/2 hours

place meat in a double foil wrap
On top of a bed of cabbage leaves 1/2" deep
Add Yukon potato halves & carrot chunks If you like
Cover corned beef with leaves of cabbage
Close the foil wrap tightly

Cook at 275 degrees F allowing around 45 minutes per pound
The Internal Temp. of the meat should be between 195 to 205 Degrees

Open Carefully — Steam Will Be Hot

Let the meat rest for 30 minutes
Slice the meat against the grain

HAPPY ST. PATRICK'S DAY