



## Smoked Brisket

Serves 1

### Ingredients:

- 4 lbs. Beef Brisket , trimmed
- 1 Tbsp. Kosher Salt
- 1 Tbsp. Ground Cumin
- 1 Tbsp. Ground Ginger
- 1 Tbsp. Ground Ancho Chile Powder
- 2 tsp. Ground Black Peppers

### Directions:

1. Mix spices together in a small bowl. Rub the brisket with spice blend and marinate overnight.
2. Prepare smoker according to manufacturer's direction with hickory wood chips or use stove top smoker. Place brisket fat side up and smoke for 4-5 hours or until very tender.
3. Once completely tender shred with a fork and add to soy broth (see recipe below) and hold for assembly.