



# TRAERGER COFFEE AND COCOA RUBBED BBQ BRISKET

DIFFICULTY	PREP TIME	COOK TIME	SERVES	HARDWOOD
3/5	30 MINS	8-10 HOURS	8-12	CHERRY

## INGREDIENTS

12-14 LB WHOLE PACKER BRISKET  
1/2 C TRAERGER COFFEE RUB

1/8 C MEXICAN COCOA POWDER  
2 C BEEF BROTH

## PREPARATION

Set Traeger grill to 225 degrees F and preheat for 10 to 15 minutes.

Trim the brisket, removing all the fat off the top and leaving 1/4" inch of fat on the bottom.

Mix the Traeger Coffee Rub and the cocoa together, and season the brisket with a generous layer of the rub mixture.

Place the brisket on the grill and cook for 4 hours. After 4 hours, check the internal temperature of the brisket, it should be at 160 degrees F. If not to temperature, check again in 30 minutes.

Once the temperature reaches 160 degrees F, wrap the brisket in a double layer of heavy duty aluminum foil. Pour beef broth in the foil packet

with brisket and place back on the grill.

Increase grill temperature to 250 degrees F and cook for another 4 hours. The desired internal temperature is 204 degrees F.

If the brisket is not to temperature, check every 30 minutes until it reaches 204 degrees F. The entire cook time should be between 8-10 hours depending on the size of the brisket.

After the brisket reaches 204 degrees F, pull it off the grill and wrap it in a towel. Allow brisket to rest on the counter for 1 hour before slicing. Enjoy!