

Ace Hardware Recipe of the Week: Hot and Fast Brisket on a Weber Kettle

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With Ace being one of America’s best places to buy a BBQ grill, especially with some of the best brands like Weber, Traeger and Big Green Egg at it’s more than 5,600 independently owned local stores, it’s also a great place to get all types of grilling ideas for all types of grills.

Ace is releasing a special Griller’s Recipe of the Week each week with a little inspiration for our grilling customers from our Ace expert Chef Jason Morse.

And now, from you, Ace invites you to send your favorite grilling recipe ideas to our Ace Grilling Recipe Desk– media@acehardware.com and we’ll evaluate and consider them to highlight alongside Chef Jason’s in this new weekly feature.

Without further ado, Ace’s Griller’s Recipe of the Week.

Recipe: Hot and Fast Brisket

Submitter: Chef Jason Morse, Ace Hardware Grill Expert

“Today is a first for me, after much talk about this hot and fast brisket method, I felt we needed to give it a try. So let’s enjoy this brisket journey together, who knows, we might save ourselves some time along the way. Happy Cooking!” says Chef Jason Morse.

Suggested Grill: Weber Kettle

Yield: 8-10 people

Prep Time: 35 Minutes (trim, season, store)

Cook Time: 4 – 4.5 Hours

Ingredients:

8 pounds	Brisket, Flat	prime
¼ cup	Oil, Canola/Olive Blend	
¼ cup	Rub-A-Dub Seasoning	Or to taste
¼ cup	Island Boys Coffee Rub	Or to taste
2 cup	Beef Stock	Or to taste

Brisket Prep Directions:

Remove brisket from package and pat dry with paper towels (if there is excessive juices)

Trim silver skin on top and bottom of brisket and remove completely

Trim fat around the edges to between ¼” to 1/8”

Trim any grey or discolored meat (due to oxidation) from around the edges

Place brisket in a large disposable aluminum pan, pay attention to the way the grain is and make a cut against the grain, at the edge to give you a reference point for post cook slicing

Lightly coat with Canolive Oil

Season both sides with a generous dusting of Rub-A-Dub and Island Boys Coffee Rub

Let rest on the counter for 30 minutes (while grill heats up) to help draw in some of the rub flavor

Brisket Cooking Directions:

Heat your Weber Kettle to 350° and setup charcoal baskets for indirect cooking

Turn cooking grate upside to allow access doors to stay open and make charcoal pouring easier

Add drip pan and load with 2-3 cups of water to help add moisture to the kettle

Adjust smoke to desired level, adding in some dry wood chunks to get more smoke

Place the brisket FAT SIDE UP on the center of the grill grate

Load your probe – using the Weber connect app, set the temp probe alert to 165°

Load probe into thickest part of the brisket flat

Cook/Smoke at 350° until brisket reaches an internal temp of 165°

Spray with Brisket spray at the first hour mark, then every 30 minutes after that until the brisket reaches 165° internal temp

When the brisket reaches 165° double wrap in foil. Add to the foil 1 – 1.5 cups of beef stock

Return to the grill

Adjust the Weber connect probe alert for 205°

Continue to cook for an additional 1-2 hours

Or

Until brisket reaches a temp of 205° internal

Once brisket has reached temp, place wrapped brisket into a small cooler and let rest for 1 Hour

Remove brisket from the cooler, after resting – be sure to clean the cooler well and properly sanitize

Slice brisket against the grain, sauce on the side and enjoy

Shopping List:

Weber Performer Kettle (Ace SKU – 8406704)

Lump Charcoal (Available at your Local Ace Hardware)

Chimney Starter (Ace SKU – 8211369)

Rub-A-Dub Seasoning (Ace SKU – 8562050)

Island Boys Coffee Rub (Ace SKU - 8059876)

About Ace Hardware

Ace Hardware is the largest retailer-owned hardware cooperative in the world with more than 5,600 locally owned and operated hardware stores in approximately 70 countries.

Headquartered in Oak Brook, Ill., Ace and its subsidiaries operate an expansive network of distribution centers in the U.S. and have distribution capabilities in Ningbo, China; Colon, Panama; and Dubai, United Arab Emirates. Since 1924, Ace has become a part of local communities around the world and known as the place with the helpful hardware folks. For more information, visit acehardware.com or newsroom.acehardware.com.

Additional assets available online:  [Photos \(1\)](#)

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