

Smoked Point End of Beef Brisket with Bone Marrow

From chef Marcus Bawden

Serves: 4

Prepare: 20 Minutes

Cook: 6 Hours

Difficulty: easy



Ingredients

- 2 kg [organic beef point end of brisket](#)
- coarse sea salt
- organic pepper
- [organic marrow bones](#) / bone marrow

Method

1. Set your barbecue or smoker to 140°C -150°C
2. Take your brisket and coat with a generous layer of salt and pepper
3. Lay your Brisket on the indirect side of your barbecue or into your smoker, the fattier end towards the heat
4. Smoke at 140°C -150°C for between 6-8 hours
5. Scoop the bone marrow out from your bones and put it to the side for later
6. After you have smoked your organic brisket, coat it with the bone marrow and wrap it in tin foil
7. Pop back into the smoker until all the bone marrow has melted – you will be left with a juicy and tender joint of meat
8. Let the brisket rest for an hour and serve with the excess juices to enjoy the full succulent flavour