



NAKAGAWA RANCHES
AMERICAN WAGYU

Smoked American Wagyu Brisket

(Serves 4-6 People)

Bill Ho, Cupertino, California

YOU NEED:

- One American Wagyu half brisket, 4-6 pounds, trimmed to leave at least ½” of fat on the meat
- 2-3 cloves of fresh garlic, chopped
- Dry rub (2 packages of Lipton onion mix, 1 cup of Hawaiian salt, ½ cup of ground black pepper)
- 1 tablespoon of virgin olive oil
- ½ cup of red wine
- ½ cup of celery, cut in ½ inch
- ½ cup of baby carrots or regular carrots cut in baby carrot size
- ½ cup of bulb onion, cut into ½ inch pieces
- ¼ cup of water or vegetable stock

You also need:

- A smoker large enough to hold the entire brisket
- A deep dish pan large enough to hold the entire brisket and all the other ingredients
- Aluminum foil

DIRECTIONS:

- Allow the brisket to reach room temperature before cooking
- Spread olive oil, chopped garlic and dry rub all around the brisket
- Let the brisket sit for ½ hour at room temperature
- Prepare the smoker
- Place the brisket in the smoker, fat side up, and cover for 2 hours
- Mix all the other ingredients in a large, deep pan
- Preheat the oven to 350 degrees F
- At the end of 2 hours, remove the brisket from the smoker and place it on the top of the bed of vegetables in the deep pan, tightly seal the pan with aluminum foil
- Place the pan in the oven and cook for 2 ½ to 3 hours, make sure that there is enough liquid left in the pan all the time
- When the brisket is fork tender, take it out, let it rest for 20 minutes, and enjoy!

