



# BRISKET CARVING GUIDE





# WHAT KIND OF KNIFE

## DO YOU USE TO SLICE BRISKET?

When hours of work have been put into smoking a brisket, you don't want to ruin the pit-master's craftsmanship by utilizing the wrong knife to cut it. To cut a brisket, choose a sharp knife with a long blade so that you can slice through the meat in long, even strokes.

Pit-masters prefer to use knives that are at least 12 inches —so, a 12-inch roast slicing knife or a 12-inch serrated bread knife will work great at cutting through the brisket with minimal pressure.



Just like you eat barbeque with your hands, you will slice barbeque with your hands. With brisket, you'll need to place one hand as a guide on the surface of the brisket. As you slice, use your guide hand to shape and protect the tender meat from tearing as you slice. Be careful when slicing, and always be aware of your finger placement to avoid cutting your fingers.

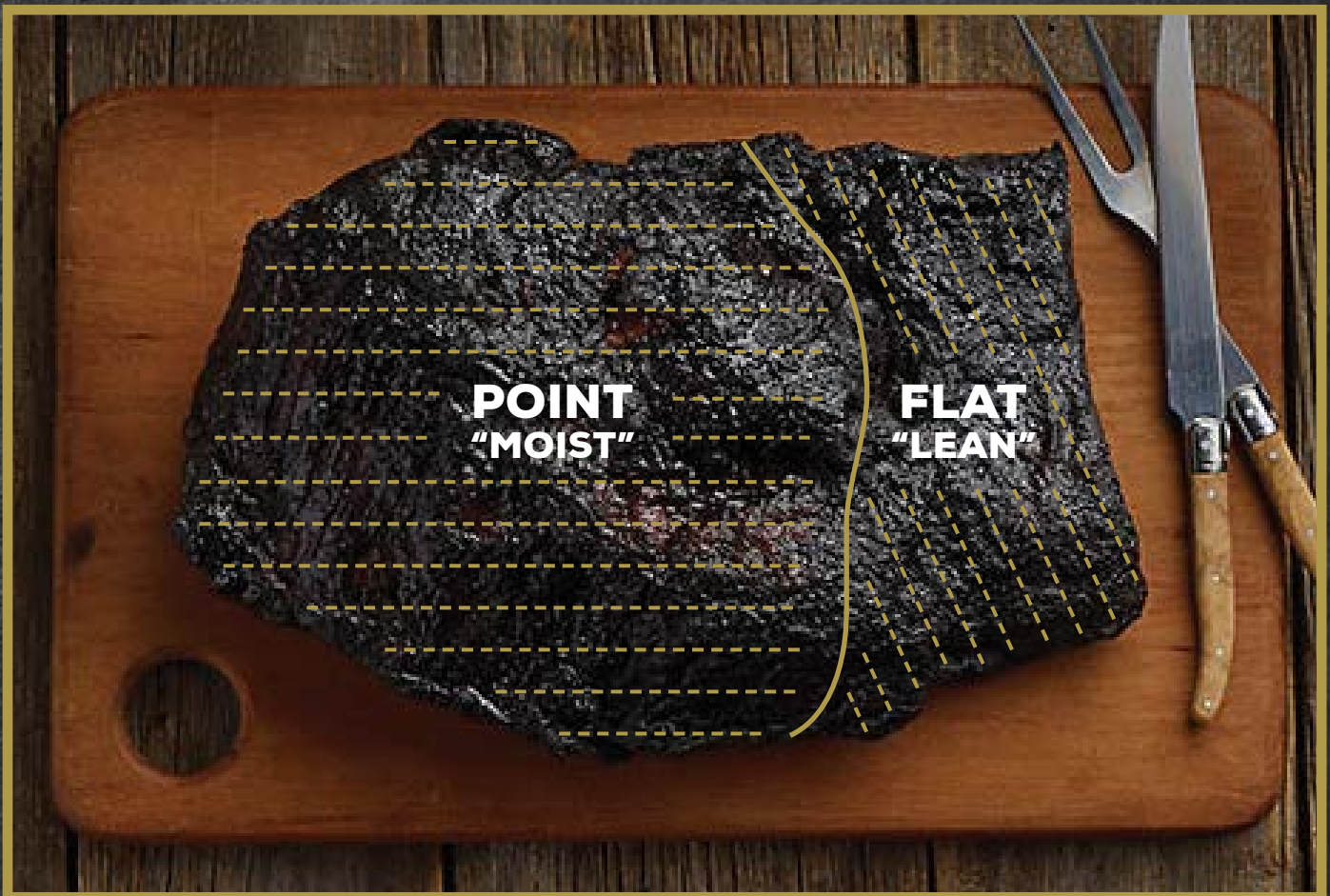




# HOW TO

## SEPARATE BEEF BRISKET INTO THE POINT AND THE FLAT

To remove the point from the flat you will need to find what is referred to as the “fat seam”. This is the seam of fat that naturally joins the two muscles that make up the brisket. The fat seam is typically halfway down the brisket, and you will be able to visually see a line where the brisket will rise from a long, flat portion to a short, thick portion. The long, flat portion is referred to as the “flat” and is the leaner portion of the brisket, and the short, thick portion is referred to as the “point” and is the moistest portion of the brisket.



The dotted lines on the image above indicate the cut lines you will make as you carve the brisket in your next steps.





# HOW TO

## SEPARATE BEEF BRISKET INTO THE POINT AND THE FLAT

Once you have located this natural division, you will slice through this seam to divide the two portions of brisket, then separate the point from the flat and set aside the point for slicing after the flat.



Separated flat portion of the brisket, ready for slicing.



# HOW TO

## SLICE THE BEEF BRISKET FLAT

Start in the corner opposite to the point. Slice the flat at an angle and ensure you're continuously slicing against the grain. Each slice should be about the width of a No. 2 pencil.



As you progress along the length of the flat, gradually start angling in towards the middle of the brisket and ensure you are slicing against the grain. Some slices will be thicker on one end than the other at this point, but should be straight across when you finish slicing the flat.

With the flat portion of the brisket sliced, your next step is to slice the point.







# HOW TO

## SLICE THE BEEF BRISKET POINT

You will take the point and rotate it 90-degrees, then slice the point so that you are slicing against the grain.



Point slices should be a little thicker than the flat—about  $\frac{3}{8}$ -inch thick. Start with even slices that cut straight across the muscle, then gradually taper the slices so they're a little thicker on one end than the other.



### TIP

You can pull or shred the point for tender brisket for sandwiches or dice the point to make burnt ends.



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