Carson Valley Meats Quick Start Guide

One Brisket, Two Meals + One Shopping List

Classic Smoked Brisket

Ingredients

- 1 whole brisket (5–6 lb, trimmed)
- 2 tbsp kosher salt
- 2 tbsp coarse black pepper
- 2 tbsp smoked paprika
- 1 tbsp garlic powder
- 1 tbsp onion powder
- 2 tbsp brown sugar
- Beef broth for spritzing

Instructions

- Trim brisket, leaving a ¼" fat cap.
- Mix seasonings and rub all over brisket.
- Smoke at 225°F for 6–8 hours, spritzing occasionally with broth.
- Wrap at 165°F internal temp; continue to 200–205°F.
- Rest for 1 hour before slicing against the grain.

Brisket Breakfast Hash with Eggs

Ingredients

- 2 cups cooked brisket, chopped or shredded
- 3 russet potatoes, diced
- 1 onion, chopped
- 1 bell pepper, diced
- 2 garlic cloves, minced
- 3 tbsp olive oil (or bacon drippings)
- 1 tsp smoked paprika
- ½ tsp chili powder
- Salt & pepper, to taste
- 4 eggs
- Fresh parsley, chopped

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Instructions

- Cook potatoes in oil until golden and nearly tender (12 minutes).
- Add onion, pepper, and garlic; cook until softened.
- Stir in brisket and spices; cook until warmed and crisp at edges.
- Fry eggs separately or nestle into hash with a lid.
- Serve topped with parsley.

Shopping List (Covers Both Meals)

■ Meat:

- 1 whole Sinclair Family Farm beef brisket (5–6 lb), leftover brisket for hash

■ Produce:

- 4 garlic cloves
- 3 russet potatoes
- 1 onion
- 1 bell pepper
- fresh parsley

■ Pantry:

Kosher salt

- black pepper
- smoked paprika
- garlic powder
- onion powder
- brown sugar
- chili powder
- olive oil or bacon drippings

■ Dairy & Eggs

- 4 Carson Valley Meats eggs
- butter (optional)

■ Liquids

- Beef broth (for spritzing brisket)

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