SUNDAY RIVER RANCH®

TEXAS WAGYU BEEF

WAGYU RECIPE COLLECTION

Texas-Style Wagyu Brisket

with Coffee & Black Pepper Bark

Slow-smoked to perfection with rich, buttery flavor and a tender, juicy bite.



Slow Smoked • Rich Marbling • Fork-Tender

FULL RECIPE & CHEF TIPS ON PAGE 2

Texas-Style Wagyu Brisket

with Coffee & Black Pepper Bark

PREP 30 MIN • SMOKE 10–16 HR + REST • SERVES 10–14

INGREDIENTS

- [ ] 1 Sunday River Ranch Wagyu whole brisket (10–14 lb, trimmed)
- [ ] 3 tbsp coarse kosher salt
- [ ] 3 tbsp coarse-ground black pepper
- [ ] 2 tbsp finely ground, unsweetened coffee
- [ ] 1 tbsp smoked paprika (optional)
- [ ] 1 tsp garlic powder
- [ ] Oak or post oak smoking wood
- [ ] Optional: 1–2 tbsp yellow mustard as a binder

THE METHOD

1. Trim Leave about 1/4 inch fat cap; remove hard surface fat.

2. Season Mix salt, pepper, coffee and spices. Coat brisket evenly.

3. Preheat Bring smoker to 225–250°F using clean-burning oak smoke.

4. Smoke Place fat side toward heat; smoke until bark sets, often 160–175°F.

5. Wrap Wrap in unwaxed butcher paper if desired; continue cooking.

6. Check Cook until probe-tender, commonly around 195–205°F internally.

7. Rest Rest wrapped in a warm cooler or holding oven 1–2 hr minimum.

8. Slice Separate point and flat; slice each across the grain to serve.

RANCH TIP

Full-Blood Wagyu renders generously: trim conservatively and avoid heavy spritzing.

Cook for probe tenderness, not the clock; brisket size and smoker vary.

Rest well before slicing. Coffee adds depth without making the bark taste sweet.