Logo, company name

Description automatically generated

**Temperature Holding**

Meat should be held in a 150 degree oven (or the warm setting) until just before carving.

**Brisket Carving**

Place brisket on a large cutting board and use a long, serrated knife to carve

Identify the Point vs. the Flat

A picture containing text, indoor, shoes

Description automatically generated

Cut the brisket in two pieces, separating the Point from the Flat

A picture containing text, indoor, floor, wooden

Description automatically generated

Slice the Flat on an angle against the grain in ¼ inch thickness

Trim the fat from the Point

Optional: Carve off the ridge and tip from the Point for Burnt Ends

Divide the Point in two pieces, slicing in half lengthwise

A picture containing indoor, cutting, table, floor

Description automatically generated

Each half of the point should be carved in 3/8 inch slices against the grain

A picture containing indoor

Description automatically generated