

BUB★CITY

KC BRISKET BURNT ENDS

Serving Size: 6 (½lb portions)

INGREDIENTS

- 1 ea. Brisket – Point End or Cap (5- 7 lbs) trimmed of excess fat
- 1 cup Texas Rub
- 1 cup Burnt End Rub
- 2 cups Your Favorite KC BBQ Sauce
- 2 cups Beef stock, store bought or homemade



TEXAS RUB

- ¼ cup Kosher Salt
- ¾ cup Black Pepper - medium coarse grind

METHOD: Mix salt and pepper together in a bowl

BURNT END RUB

- 4 tbsp. Sugar
- 4 tbsp. Brown Sugar
- 4 tbsp. Paprika
- 1½ tbsp. Kosher Salt
- 1½ tbsp. Black Pepper

METHOD: Mix all ingredients together in a bowl



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METHOD:

1. Prepare smoker or oven to preheat to 225°F.
2. Trim the brisket of any excess fat, trimming to ¼ inch.
3. Roll the brisket in the Texas rub to cover. Pat to knock off excess rub. You will have leftover rub.
4. Lay the brisket fat side down, and begin to smoke or cook in the oven for 4-5 hours or until internal temp of 190°F.
5. Pull the brisket off of the smoker or out of the oven. Increase the heat to 250°F.
6. Cut the brisket into thick 1 inch cubes.*
7. In a bowl, toss with burnt end rub covering each piece.
8. Place the brisket cubes snugly into an ovenproof dish or foil tray.
9. Combine the beef jus and BBQ sauce together. Pour over the brisket and cover them so they are submerged by ¾ inches of liquid.
10. Place back into the smoker or oven and continue to cook for another 2 hours, uncovered.
11. Halfway through, flip each piece of brisket over and continue to cook for another 2 hours. If needed add a little of the leftover BBQ sauce and beef stock mixture to the tray to keep it moist. Burnt ends should be well caramelized at the end with a little of the reduced sauce.
12. Keep warm until serving.

*Note: If you have a pre-smoked brisket (*from your favorite pitmaster or store*) you can begin at step 6.

