

Best-ever BBQ Brisket Burnt Ends



Smokey, sticky nuggets packed with extreme beefiness, follow this how-to recipe to create the ultimate smoked bbq burnt ends.

Note: You can follow any recipe you want to smoke the brisket, I use Homemade rub instead of the Hardcore Carnivore Black Rub. I also let the Brisket rest in a cooler for several hours before I cut it up to make the burnt Ends. The sauce is what gives the Burnt Ends their flavor and is why I call Them Brisket Candy.

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Ingredients

1/4 cup apple cider vinegar
1.5 cups water
1 brisket point-end, approx 7lb
1/4 cup Hardcore Carnivore Black rub
2 cups cola
1.5 cups Sweet Baby Ray's Honey BBQ sauce
1/3 cup brown sugar
2 tablespoons Worcestershire sauce
1 tablespoon soy sauce
2 tablespoons butter
1-2 tablespoons honey
kosher salt

Preparation

Preheat a smoker to 250f. Place apple cider vinegar and water into spritz bottle.

Season the brisket well with salt and then rub generously with Hardcore Carnivore: Black.

Place the brisket into the smoker. Cook, spritzing occasionally with the cider vinegar mix until an internal temperature of 160f is reached.

Wrap the brisket tightly in foil, and return to the smoker until an internal temperature of 203f is reached.

Remove brisket from the smoker, and cut into thick slices, about 3/4 inch. Then cut the slices again to form cubes. If there are large seams of fat, you may want to trim these out or discard - they will not have a pleasant mouthfeel.

Place the cola in a small saucepan over medium high heat, and reduce liquid by at least half. Add the bbq sauce, brown sugar, Worcestershire, soy and butter, plus salt to taste. Stir to combine.

Place the brisket cubes in a large foil tray, then pour over the sauce, stirring to make sure all the pieces are well coated. Drizzle honey across the top, then return to the smoker.

Increase the heat of the smoker to 275f, and cook a further 2-3 hours, or until the liquid has reduced and caramelized. You will see fat accumulate at the bottom of the pan as it renders - this is normal, and should not be confused with the sauce liquid. Serve immediately or keep warm until ready to serve, otherwise the sugars in the sauce may harden.