

SMOKERING BBQ'S

BURNT ENDS RECIPE

Ingredients:

1 whole brisket

1/2 cup of the Rib of your choice, or use the rub recipe below

Foil

Butter

Preparation:

First remove the brisket from package if necessary next wash the brisket with cold water. Then remove all the excess fat from the outside of the brisket and liberally sprinkle rub all over the whole brisket.

Then let brisket set for an hour. While that sets, start your smoker and get it to desired temp usually 225-250. Once smoker gets to temp put the brisket in and leave for 6 hours or so.

After about 6 hours check the internal temp of the brisket and if it reads 165 degrees pull brisket out of the smoker and wrap it.

Set the brisket in a large foil sheet with some butter and if desired beef stock. Wrap the brisket fully and stick it back into the smoker.

Once the brisket hits 195-200 degrees internal remove the brisket and let cool slightly.

Now there are two parts to the brisket, the point and the flat. We want the point part with all the fat in-between the two muscle groups. Once you separate the two re season the fat cap side that doesn't have any rub on it and stick that part back into the smoker fat cap side down and let smoke for another 6-8 hours until the fat is extremely soft almost melting off the meat.

Remove the point and cut into cubes and serve.

Rub:

1/2 cup sea salt

1/2 cup paprika

1/4 cup black pepper

1/4 cup garlic powder

1/4 cup onion powder

1/8 cup desired spices i.e. Cheyanne powder, jalapeño powder, habanero powder, Chinese five spice or a mix of these or any other spices you may like.