

Bourbon Burnt Ends

Prep: Not specified • Cook: Not specified

Smoked brisket point transformed into lacquered, bite-sized burnt ends finished in a rich bourbon BBQ glaze. Deep beefy flavor, gentle smoke, and caramelized edges with a sweet bourbon warmth.

Ingredients

- 1 brisket point (trimmed of excess fat and silver skin)
- liberal coating Meat Church Holy Cow BBQ Rub
- to taste Meat Church Holy Gospel BBQ Rub
- 1 batch Meat Church Bourbon BBQ Sauce (prepared)
- as needed apple cider vinegar (for spritzing)

Instructions

1. Make the bourbon BBQ sauce: Combine all sauce ingredients in a medium saucepan, bring to a boil, reduce heat and simmer for 30 minutes. Cool and bottle; set aside.
 2. Preheat smoker to 250°F (121°C). Use a heavier smoking wood such as oak or hickory, or bourbon barrel staves if available.
 3. Trim the brisket (skip if starting with points): Remove excess fat and silver skin; leave about 1/4 inch (6 mm) fat on the underside. Partially separate the flat from the point by removing the fat layer between them to expose more point meat to smoke.
 4. Season the brisket or points generously with Meat Church Holy Cow BBQ Rub. Let the seasoning adhere for at least 30 minutes or up to overnight in the refrigerator.
 5. Place the brisket/points in the smoker, meat side up. Spritz occasionally with cider vinegar if the surface looks dry.
 6. When internal temperature reaches about 175°F (79°C), wrap tightly in butcher paper and return to the smoker.
 7. Continue cooking until internal temperature reaches about 195°F (90°C). Unwrap. If using a whole brisket, separate the point from the flat at this stage.
 8. Cut the point into 1-inch (2.5 cm) cubes and place the cubes into an aluminum pan.
 9. Season the cubes with Meat Church Holy Gospel and toss to coat evenly. Add enough bourbon BBQ sauce to coat the cubes and toss again.
 10. Return the pan to the smoker and cook about 45 minutes, or until the liquid has reduced and the sauce has caramelized on the cubes.
 11. Rest a few minutes, then serve the burnt ends warm—ideally alongside your favorite bourbon.
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Tags: BBQ, Beef, Brisket, Smoked, Bourbon, American

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