

Brisket Burnt Ends (Kansas City Style)

Prep: 10 minutes • Cook: 10 hours

Crispy, smoky nuggets of brisket point are cubed, caramelized, and glazed with Kansas City–style sauce for a rich, sweet-savory bite with crackly bark and tender interiors.

Ingredients

- 6 pounds brisket point (USDA Choice or higher) (trim excess surface fat)
- 3 teaspoons Morton Coarse Kosher Salt
- 1/4 cup Big Bad Beef Rub (or similar beef rub)
- 1/4 cup Kansas City–style barbecue sauce
- 1/4 tablespoon brown sugar
- 1/4 cup beef broth
- 4 cups (about 8 oz / 226 g) wood chunks or chips (for smoking)

Instructions

1. Trim excess surface fat from the brisket point and refrigerate the trimmings for later use.
2. Season the brisket: Salt all over 12 to 24 hours in advance (2 to 4 hours minimum). Apply Big Bad Beef Rub liberally and keep any remaining rub to use after cubing. Keep the meat chilled until just before cooking.
3. Preheat smoker (or grill set for indirect) to about 235°F/113°C. Stabilize to cook around 225°F/107°C. Add wood chunks or chips for smoke.
4. Smoke the brisket point over indirect heat. If using a water pan, place the meat above it. Add about 2 cups wood at the start and another ~4 ounces during the first 2 hours as smoke tapers off. After 3 hours, flip only if color is uneven. Do not mop or spritz.
5. When internal temperature reaches about 155°F/68°C and the bark is dark, remove the meat, wrap tightly in a double layer of heavy-duty foil with 1/4 cup beef broth (Texas Crutch), and return to the cooker over indirect heat.
6. Cook until the internal temperature reaches about 195°F/90°C. Remove from foil and reserve the juices.
7. Cube the brisket point into roughly 1-inch pieces. Discard any overly fatty bits (or snack!). Dust the cubes with some reserved rub and a little brown sugar to help caramelization.
8. Crisp the edges: Tumble the cubes onto a perforated grill topper over direct heat for a few minutes, turning to caramelize the cut faces.
9. Pan-finish: In a pan, render some of the saved beef fat trimmings (or other fat). Add the cubes and gently fry until crunchy outside, turning occasionally. Drain excess fat.
10. Glaze: Add about 1/4 cup Kansas City–style barbecue sauce and about 1/4 cup reserved crutch drippings. Return the pan to the grill and cook, stirring every few minutes, until the liquid is mostly absorbed and the cubes sizzle without

burning.

11. Serve immediately while the bark is crisp—piled on a platter or as sandwiches.

Tags: Beef, Smoked, Kansas City Style, Brisket, BBQ, Appetizer

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