

Kansas City Brisket Burnt Ends Sandwich

Prep: 10 mins • Cook: 360 mins

Slow-smoked brisket point develops a dark, crusty bark before being braised and glazed in bold red barbecue sauce, then piled high on toasted potato buns for a quintessential Kansas City bite.

Ingredients

- 4-5 lb brisket point
- 1/2 cup BBQGuys x Spiceology Kansas Rub
- 1/4 cup beef broth or stock
- 1 cup barbecue sauce
- for serving potato buns
- as needed mayonnaise or butter (for toasting)

Instructions

1. Trim the brisket point of any loose fat or silverskin.
2. Season all sides generously with the BBQGuys x Spiceology Kansas Rub.
3. Let the brisket rest at room temperature while you preheat the smoker to 250°F.
4. Place the brisket in the smoker and cook undisturbed for about 3 hours.
5. Check that the bark is darker and firm with great color.
6. When internal temperature reaches about 165°F, remove the brisket and place it on a sheet of heavy-duty foil.
7. Pour the beef broth over the brisket and wrap tightly in the foil.
8. Return to the smoker and increase the temperature to 300°F.
9. Monitor with a temperature probe; after about 90 minutes, the brisket should reach 195–200°F. Check the thickest parts for very tender doneness.
10. Remove the brisket from the smoker and slice it into cubes.
11. Transfer cubes to a sheet pan or foil pan and pour in the reserved beef juices.
12. Add the barbecue sauce and gently mix to coat the cubes.
13. Return the pan to the smoker for 25–35 minutes, until the sauce is tacky on the outside.
14. Toast the buns and pile on the brisket burnt ends. Serve traditionally with pickles or onions on the side.

Tags: Barbecue, Beef, Sandwich, Smoked, Kansas City, Game Day

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