



BBQ Brisket Burnt Ends

Start the BBQ season in style with this slow cooked delight

Serves: 8

Prepare: 10 Minutes

Cook: 6 Hours

Difficulty: Medium

Ingredients

- [1.8kg point end brisket](#)
- 2tbsp salt
- 2tbsp cracked black pepper
- 2tbsp garlic powder
- 1tbsp smoked paprika
- 300ml bbq sauce
- 150ml brown sugar
- [apple cider vinegar](#)
- water
- American-style mustard

Method

1. Lay the point end brisket on a flat surface and apply a light coat of American style mustard over all sides of the brisket (this acts as a binder). Combine the salt, pepper, garlic powder and paprika together and season the meat on all sides. Pop in the fridge until you are ready to smoke.
2. Set up your bbq/smoker with a generous amount of lumpwood charcoal and light some firelighters. As the coal begins to catch, add some smoking wood to your bbq (oak is a great choice for beef. Cherry wood is also nice and gives your meat a lovely colour and flavour). Set your bbq for indirect heat, close the lid and allow the smoke to reach 100 °C-110 °C.
3. Remove the brisket from the fridge and insert a meat thermometer (set the internal meat temperature to 73 °C/165 °F). Lay the brisket on your grill and close the bbq lid. Combine apple cider vinegar and water in equal parts and pour into a spray bottle. Spritz the brisket every 30-45 minutes to prevent it drying out and to form a nice bark.
4. When the internal temperature reaches 73 °C, wrap the brisket in butchers' paper or foil and return to the bbq. Return to the bbq and let the internal temperature reach 90 °C. At this point you want to remove the brisket from the foil and drain any liquid into a jug.
5. Lay the brisket on a chopping board and cube the meat into 1 inch cubes. Transfer the meat into a roasting tin and toss through with bbq sauce and brown sugar (add a splash of ACV if you like). Return the uncovered pan to the bbq and smoke for a couple of hours at around 10 °C or until the burnt ends are caramelised and have absorbed the liquid.