



## **Burnt Ends with Bourbon Sauce**



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## Introduction

Burnt ends with bourbon sauce combine the rich flavors of smoked brisket with a sweet and tangy bourbon-infused sauce, creating a dish that is truly unforgettable. This recipe caters to barbecue enthusiasts and those looking for a standout dish for gatherings or weekend feasts. Perfectly cooked, these burnt ends are a delightful treat that showcase the magic of slow-cooked meat paired with a luxurious sauce.

## Detailed Ingredients with measures

- 1 pound beef brisket, cut into 1-inch cubes
- 1 tablespoon of kosher salt
- 1 tablespoon of black pepper
- 1 teaspoon of smoked paprika
- 1 teaspoon of garlic powder
- 1 teaspoon of onion powder
- 1/2 cup of bourbon
- 1/2 cup of ketchup
- 1/4 cup of brown sugar
- 2 tablespoons of apple cider vinegar
- 1 tablespoon of Worcestershire sauce
- 1 teaspoon of Dijon mustard
- Optional: sliced green onions for garnish

## Prep Time

Preparation time for this dish is approximately 30 minutes. This includes cutting the brisket into cubes and mixing the spices and sauce

ingredients to ensure everything is well-combined before cooking.

## **Cook Time, Total Time, Yield**

The cook time for the burnt ends is around 2 to 3 hours, depending on the desired tenderness. When combined with the prep time, the total time for this recipe is about 2.5 to 3.5 hours. This recipe yields approximately 4 servings, making it an ideal choice for small gatherings or family dinners.



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## Detailed Directions and Instructions

### **Prepare the Brisket**

Trim the brisket of excess fat, leaving a thin layer for flavor and moisture. Cut the brisket into cubes approximately 1-1.5 inches in size.

### **Season the Brisket Cubes**

Generously season the brisket cubes with salt and pepper. You can use a simple rub or your favorite barbecue seasoning for additional flavor. Let the seasoned brisket sit at room temperature for about 30 minutes.

See also [Lava Pudding](#)

### **Preheat the Smoker**

Preheat your smoker to 225°F. Use a combination of hickory and cherry wood chips for optimal flavor.

### **Smoke the Brisket Cubes**

Place the brisket cubes in the smoker and let them cook for about 3 hours. Ensure they are spaced out for even smoke coverage.

### **Prepare the Bourbon Sauce**

In a saucepan, combine bourbon, ketchup, brown sugar, Worcestershire sauce, and ground mustard. Bring this mixture to a simmer and reduce it for about 15 minutes until it thickens slightly.

### **Glaze the Burnt Ends**

After 3 hours of smoking, remove the brisket cubes from the smoker.

Place them in a disposable aluminum pan and pour the bourbon sauce over the top, ensuring all pieces are well-coated.

### **Finish Cooking**

Cover the aluminum pan tightly with foil and return it to the smoker for an additional 2 hours. This step allows the burnt ends to become tender and absorb the sauce.

### **Caramelize the Sauce**

After 2 hours, remove the foil and let the burnt ends cook for another 30 minutes to 1 hour. This will caramelize the sauce and create a sticky, flavorful coating.

### **Serve**

Once cooked, remove the burnt ends from the smoker and let them rest for a few minutes before serving. You can drizzle more sauce on top if desired.

## **Notes**

### **Serving Suggestions**

These burnt ends are best served with classic barbecue sides such as coleslaw, baked beans, or cornbread.

### **Storage**

Leftover burnt ends can be stored in an airtight container in the refrigerator for up to 3 days. Reheat in the oven or microwave before serving.

**Alternative Cooking Methods**

If you don't have a smoker, you can achieve similar results using a slow cooker or an oven set to low heat, though the smoky flavor will be less pronounced.

See also No-Bake Brownies

**Experiment with Flavors**

Feel free to customize the bourbon sauce by adding additional spices or ingredients such as hot sauce for heat, or honey for extra sweetness.



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## **Cook techniques**

### **Smoking**

Smoking adds depth and flavor to the meat. Using wood chips like hickory or oak enhances the taste profile of the burnt ends.

### **Brisket Preparation**

Selecting a high-quality brisket and trimming excess fat ensures even cooking and better flavor absorption.

### **Braising**

Slow cooking the brisket in the oven allows the meat to become tender and flavorful. Braising helps to break down the connective tissues.

### **Cubing**

Cutting the brisket into uniform cubes ensures even cooking and allows for a better caramelization on the edges.

### **Glazing**

Applying the bourbon sauce during the last phase of cooking creates a sticky, flavorful coating that enhances the burnt ends.

### **Caramelizing**

Searing the cubed brisket in a hot pan helps to develop a caramelized exterior, adding texture and flavor.

## FAQ

### **What type of wood is best for smoking?**

Hickory and oak are popular choices for smoking brisket, as they impart a rich flavor.

### **How long should I smoke the brisket?**

The smoking process typically takes several hours, depending on the size of the brisket and your smoking temperature.

### **Can I make burnt ends with other cuts of meat?**

While brisket is traditional, other cuts like pork belly can also be used to create delicious burnt ends.

### **What should I serve with burnt ends?**

Burnt ends pair well with sides like coleslaw, baked beans, or cornbread for a complete meal.

### **Can I prepare burnt ends in advance?**

Yes, you can prepare burnt ends ahead of time and reheat them before serving.

See also [Halloween Sprinkle Sugar Cookies](#)



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## Conclusion

The Burnt Ends with Bourbon Sauce is a delicious and indulgent dish that showcases the rich flavors of slow-cooked beef brisket combined with a sweet and tangy bourbon sauce. Perfect for gatherings or a hearty meal at home, this recipe brings a taste of barbecue heaven to your table. Experimenting with various side dishes can elevate the experience even further, making it a versatile favorite.

## More recipes suggestions and combination

### **Smoked Brisket Tacos**

Try smoked brisket in soft tortillas topped with fresh cilantro, onion, and a squeeze of lime. Pair it with a side of smoky salsa for an exceptional treat.

### **BBQ Ribs with Homemade Sauce**

Fall-off-the-bone BBQ ribs coated with a homemade sauce featuring ketchup, brown sugar, and honey provide a touch of sweetness and smokiness to complement the burnt ends.

### **Loaded Baked Potato**

Top a baked potato with shredded burnt ends, cheese, sour cream, and green onions for a filling and hearty side dish that makes excellent use of leftovers.

### **Grilled Vegetable Medley**

A colorful assortment of grilled vegetables seasoned with olive oil and herbs makes a refreshing counterpoint to the rich flavors of burnt ends.

**Classic Coleslaw**

A crunchy coleslaw with tangy vinegar dressing balances perfectly with the sweet bourbon sauce, adding a refreshing crunch to your meal.

**Macaroni and Cheese**

Creamy mac and cheese, with a touch of smoked paprika, pairs beautifully with burnt ends, adding a comforting element to your barbecue feast.



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