

Jack Daniels Brown Sugar Burnt Ends



Ingredients:

2 lbs beef brisket, cubed (about 1 ½–2 inch cubes)
1 cup Jack Daniels whiskey
½ cup brown sugar
½ cup ketchup
¼ cup apple cider vinegar
¼ cup Worcestershire sauce
¼ cup honey
3 tbsp soy sauce
2 tbsp Dijon mustard
1 tbsp smoked paprika
1 tsp garlic powder
1 tsp onion powder
1 tsp black pepper
½ tsp cayenne pepper (optional, for heat)
Salt to taste

Instructions:

Prepare the Brisket:
Preheat smoker (or oven) to 250°F (120°C).
Cube brisket into bite-sized chunks if not already done.
Lightly season with salt, pepper, smoked paprika, garlic, and onion powder.

Smoke or Roast:

Place brisket cubes on a wire rack or foil pan.
Smoke (or roast in the oven) uncovered for 2–3 hours, until they develop a dark bark and are tender. -SMOKER PREFERRED

Make the Jack Daniels Sauce:

In a saucepan over medium heat, combine Jack Daniels, brown sugar, ketchup, vinegar, Worcestershire, honey, soy sauce, and mustard.
Simmer for 10–15 minutes, stirring often, until thickened slightly.

Combine & Caramelize:

Place brisket cubes into a foil pan.
Pour the Jack Daniels sauce over the meat and toss to coat.
Cover with foil and return to the smoker/oven for 1 hour.

Finish the Burnt Ends:

Remove foil and continue cooking uncovered for another 30–45 minutes, stirring occasionally, until the sauce caramelizes and the cubes are sticky and glossy.

Serve:

Let rest for 10 minutes before serving.
Garnish with chopped green onions or sesame seeds if desired.