

Burnt Ends

By Ray Lampe, Dr. BBQ

Ingredients

1 brisket point, about 3 lbs. trimmed

Olive oil

Big Green Egg Sweet and Smoky Seasoning

1 cup Big Green Egg Sweet & Smoky Kansas City Barbecue Sauce

½ cup beef broth

1 cup brown sugar

Equipment

convEGGtor

Butcher paper

Big Green Egg Hickory Smoking Chunks

9x13 baking dish

Method

Set the EGG for indirect cooking with the convEGGtor at 275°F/135°C with hickory smoking chunks.

Rub the point lightly with olive oil, then season with the Big Green Egg Sweet and Smoky Seasoning. Place in the EGG and cook for 4-5 hours until the point is well browned and cooked to an internal temperature of 160°F. Wrap the point in butcher paper and keep cooking. When the internal temperature reaches 190°F remove from the EGG and let rest.

While the meat is resting, mix together the barbecue sauce, beef broth and brown sugar in the baking dish and place on the EGG. Cut the meat into cubes about 1½ inch square. Add the squares of beef to the sauce and toss them well to coat. Cook for 1 hour and check for tenderness. They should be soft to the touch and bite. If they're not done, just cook for another 30-60 minutes until they are. If the sauce begins to dry up just add some additional beef broth.

Makes about 4 servings

