

Smoked Brisket Burnt Ends: The Ultimate BBQ Delight

Brisket burnt ends are a popular BBQ dish that can be served as an appetizer or main course. These smoky and savoury bites of beef are a great way to impress your guests at your next backyard BBQ or dinner party.

In this recipe, we'll show you how to make delicious brisket burnt ends from scratch using [Nutrafarms grass-fed beef](#) brisket roast. No need to cook a full packer brisket with this recipe, we're using Nutrafarms 3lb brisket roast and getting creative!

Ingredients for Smoked Brisket Burnt Ends:

- 3 lbs [Nutrafarms grass-fed beef](#) brisket roast, cut into 2" cubes
- 1 tbsp kosher salt
- 1 tsp black pepper
- Your favourite BBQ sauce



Prep & Directions for Smoked Brisket Burnt Ends: