

BRISKET ENDS & BEANS



4 servings



40 minutes

BRISKET ENDS

- 4 cups leftover Brisket pieces
- 1 cup Water
- 1 cup BBQ sauce
- In a cast iron skillet; brown the brisket pieces on both sides. Mix together water and bbq sauce and pour over brisket.
- Cover with foil, place on the BBQ/smoker or oven, and cook on 350°F for 20 minutes.

BEANS

- 4 cups cooked pinto beans
- 1 cup cooked bacon pieces
- 1/2 cup brown sugar
- 1/2 cup BBQ sauce
- 1 tsp mustard
- 1/2 tsp salt
- 1/4 tsp pepper
- 1/2 tsp onion powder
- Mix all ingredients into a cast iron skillet u till combined, cover with foil, place on the BBQ/smoker or oven, and cook on 350°F for 20 minutes.