

Burnt Ends Glaze

3/4 cup ketchup
1/4 cup packed brown sugar
2 tablespoons cider vinegar
2 tablespoons Worcestershire sauce
2 teaspoons granulated garlic
1/4 teaspoon cayenne pepper
1 can beef broth (or defatted brisket drippings, if available)

Combine ketchup, sugar, vinegar, Worcestershire, granulated garlic, cayenne, and 1/2 cup defatted brisket juices (or beef broth) in medium saucepan. Bring to simmer over medium heat and cook until slightly thickened, about 5 minutes.