

Corned Beef - Slightly Salty, Slightly Sour

Prep Time – Spices: 15 mins
Cure Time: 5 days
Cooking Time: 3 hrs
Serves/Yields: Approx. 15 single servings

Ingredients:

Pickling spices:

- 1 tbsp whole black peppercorns
- 1 tsp white pepper corns
- 1 tbsp whole mustard seeds
- 1 tbsp coriander seeds
- 1 tbsp red pepper flakes
- 1 tbsp whole all-spice berries
- 1 tbsp whole cloves
- 10 whole cardamom pods
- 8 large bay leaves, crumbled
- 2 tsp ground ginger

Brine:

- 3 Tbsp pickling spices
- ½ stick cinnamon
- 1 gallon water
- 1 ½ cups Kosher salt
- 4 teaspoons pink curing salt
- ½ cup brown sugar

Brisket:

- 1 4-5 lb beef brisket
- 1 tbsp pickling spices

Instructions:

Pickling Spices

1. add pickling spices to a hot pan on medium heat (except the ground ginger) – toast until fragrant and mustard seeds start to “bounce”
2. turn off heat and place in a mortar and pestle - lightly crush the spices (you can also use a bowl and the back of a large spoon)
3. add to a bowl - add the bay leaves and ground ginger – stir

The Brine

1. add 3 tbsp of the pickling spice mix and the cinnamon to a large pot
2. add water, salt, pink curing salt and brown sugar to the water - stir
3. bring to a boil and turn off heat - let cool to room temperature
4. refrigerate until well chilled
5. add the brisket to the brine – ensure the brine covers the meat
6. add a plate to help submerge the meat in the brine
7. cover and place in the refrigerator for 5 days – flip the brisket every other day

The Final Stretch

1. remove the brisket - rinse with cold water
2. place the brisket in a large pot and add water – cover to approx. 1” over the meat
3. add 1 tbsp of the pickling spices, stir and bring to a boil
4. reduce to a very low simmer (a bubble or 2 will do) and cover loosely – cook until the corned beef is fork tender – approx. 3 hrs
5. on a cutting board cut the meat across the grain – serve hot or cold



Recipe by: The Kitchen Tool

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e-mail: thekitchentool@cookandrenovate.com