

Corned Beef Ingredients

1 ½ cup kosher salt
½ cup sugar
4 tsp pink salt {sodium nitrate}
(optional)
3 garlic cloves minced
4 tbsp pickling spice
1 5-lb beef brisket
1 carrot peeled and chopped
1 medium onion peeled and
cut in two
1 celery stalk chopped

Pickling Spice Ingredients

2 tbsp black peppercorns
2 tbsp mustard seeds
2 tbsp coriander seeds
2 tbsp hot red pepper flakes
2 tbsp allspice berries
1 tbsp ground mace
2 small cinnamon sticks crushed
or broken into pieces
2-4 bay leaves crumbled
2 tbsp whole cloves
1 tbsp ground ginger



CORNED BEEF RECIPE

Corned Beef Cooking Instructions

In a pot large enough to hold the brisket, combine 1 gallon of water with kosher salt, sugar, sodium nitrite (if using), garlic, and 2 tablespoons of the pickling spice. Bring to a simmer, stirring until the salt and sugar are dissolved. Remove from heat and cool to room temperature. Refrigerate until chilled.

Place the brisket in the brine, weighted with a plate to keep it submerged; cover. Refrigerate for 5-7 days.

Remove the brisket from the brine and rinse thoroughly. Place in a pot just large enough to hold it. Cover with water and add the carrot, onion, celery, and remaining 2 tablespoons pickling spice. Bring to a boil over high heat, reduce the heat to low, and cover. Simmer gently until the brisket is fork-tender, about 3 hours, adding water if needed to cover the brisket.

Keep warm until ready to serve. Refrigerate leftover meat for several days in cooking liquid. Reheat in liquid or serve chilled. Slice thinly and serve on sandwich or with additional vegetables simmered in the cooking liquid.

**Note about salt: The salt level is not hugely critical because it's boiled, and the excess salt moves into cooking liquid. You can weigh out 12 ounces if you prefer to use a scale (approximately a 10% brine). Or you make a 5% brine of however much water you need to cover (6.4 ounces per gallon). When you cook, season the liquid to your preference. Another option: Wrap brisket in foil and cook it in a 225°F degree oven till tender, but do this only if you've used the 5% brine.*

Pickling Spice Cooking Instructions

Combine the peppercorns, mustard seeds, and coriander seeds in a small dry pan. Place over medium heat and stir until fragrant, being careful not to burn them; keep the lid handy in case the seeds pop. Crack the peppercorns and seeds in a mortar and pestle or with the side of a knife on a cutting board.

Combine with other spices and mix well. Store in a tightly sealed container.