

CORNED BEEF

Ingredients

1-gallon Water

2 Cups Kosher Salt

½ Cup Sugar

1 oz Pink Curing Salt
(by weight)

3 Garlic Cloves

2 Tablespoons Pickling
Spice + 2 Tablespoons
extra

5 pounds Beef Brisket

Directions

Combine first 6 ingredients in a large saucepan and bring to a boil- stir to dissolve Sugar & Salt. Remove from heat and cool to room temperature before chilling completely in the refrigerator.

Place the Brisket into the brine and immerse completely, using a plate to hold the Brisket below the brine.

Refrigerate for 5 days.

Remove the Brisket from the brine and rinse well. Place into a large pot and fill with water and extra Pickling Spices to submerge. Bring to a boil and then reduce heat to a simmer for about 3 hours until fork tender.

Make sure that the Brisket stays under the water during cooking- add more water if necessary. Remove Corned Beef from the cooking liquid and then cook Potatoes, Carrots, Cabbage and such in the cooking liquid.

Alternatively, roast the vegetables in the oven whilst the Beef finishes cooking on the stove, then toss with a herb mixture of Parsley & Sage, Salt & Pepper. Serve sliced with Horseradish, Mustard and pints of Stout!

*adapted from a recipe by Michael Ruhlman