



brand

Red Dog Ranch - RECIPE

"Growers of Certified Naturally Grown Heirloom Produce"

NAME: Corned Beef / Pastrami
DIFFUCULTY: Medium
SERVES: a lot!

Ingredients:

- 10-15 lb Full Beef Brisket
- *** **1st Step Spices** ***
- 2 t All Spice, cracked
- 3 Bay Leaves, crushed
- 2 t Black Pepper Corns, cracked
- ½ Cup Brown Sugar, dark
- 5 Cloves, crushed
- 2 t Coriander, cracked
- 1 t Dill Seed, crushed
- 1 T Garlic, crushed
- 1 t Ginger, grated
- 1 t Juniper Berries, crushed
- ¼ t Mace, ground
- 1 T Mustard Seed, cracked
- 1 t Red Pepper Flakes
- 2 T Salt Peter (Sodium Nitrate)
- ½ Cup Salt, non-iodized (Kosher salt if possible)
- *** **2nd Step Spices** ***
- 6 T Black Pepper Corns, course cracked
- 9 T Coriander, course cracked
- 2 T Garlic, finely minced
- 4 Bay Leaves, finely crushed

Preparation:

- Step #1)** Mix all 1st Step spices and sprinkle over brisket.
- Step #2)** Cover with just enough water and place in refrigerator. (plastic bag works great)
- Step #3)** Rotate meat every 1-3 days to prevent spoilage.
- Step #4)** Brine for 10 days per 5 lbs of meat. (ie: 15 lb brisket is 30 days)
*** **At this point you have a Corned Beef.** *** (continue for Pastrami)
- Step #5)** Remove brisket from brine and soak in fresh, cold water overnight to remove salt.
- Step #6)** Pat brisket dry. Mix all 2nd Step spices and coat corned beef completely.
- Step #7)** Warm smoke at 225°F for 10-15 hours until internal temperature is 165°F

Serving:

Slice thinly cross-grain and serve warm. Enjoy!

Modifications:

Before I owned a real smoker I placed oak/cherry wood chips in a tin pan and placed at the bottom of my oven. Replenish the chips as needed. Make sure you have a good exhaust fan.

* I buy my Salt Peter at the local Pharmacy. You can also mail order. (FYI: Salt Peter keeps the meat pink.)