**How to Corn a Beef Brisket**

You can use flats or whole briskets. I look for the biggest I can find especially on the thin end- the thicker the better because it all cooks down so much, about 40-50%. Whole brisket will have more fat/flavor but there will be more to trim off too. It’s not unusual to get an 18” brisket and trim off 5# of fat.

I try for 12# or better and then trim it down at home taking about a lb. of fat or more off.

The Brine- for each flat 10# or better

8 Tablespoon of Kosher salt

1  1.5 oz jar of McCormick Pickling spice

6 Tablespoons of whole black peppercorn

4+ Tablespoons of Minced Garlic out of the jar or 4+T of minced fresh- be generous…

Pink Curing Salt-per instructions 1.1 Gram per lb.

Increase/decrease amounts depending on size.

Heat some water to dissolve the salts, briefly add the rest to bring out the aroma, then hit it with Ice.

Put the trimmed brisket and brine in a big Ziploc bag or Brining bag- press out all the air, adding water if needed to cover everything. Refrigerate in a tray in case it leaks- and flip it every day or so. Leave at least 1 week, preferably 2-3 weeks… the longer the better but at some point, I believe the meat takes as much brine as it can.

At this point you have Corned beef and you can boil or bake it like any other corned beef. It will have much more flavor and aroma than anything you get in a store.

**How to make Pastrami**

Pastrami or “Corned Beef Pastrami” is a corned beef that is rubbed and then smoked

Make a rub from:

3 Tablespoons of fresh ground Coriander

3 Tablespoons of fresh ground black pepper

6 cloves of minced garlic or 6 T of minced from the jar

1.5 Teaspoons of yellow mustard-Fresh ground is better.

¼ cup of Brown Sugar

¼ cup of Paprika

Increase/decrease amounts depending on size

Rinse the corned beef, pat dry and rub with above the night before.

Next day smoke over your favorite wood, I like apple cherry or hickory-

Smoke at about 215 to 225 F for about 4 hours – until the internal temp of meat is in the 165-170. Watch temp, it will stall in this range, once it starts to rise wrap it in pink butchers paper or tin foil and return to heat (you can go back to the kitchen oven if you want) and keep it around 215 -225 F for another 6-8 hrs, until the internal temp is 200-205 or better. Most important is that it feels done/pliable. You will notice a change when the fat melts into the meat…

Then cool, slice, reheat and enjoy!