



Home-Cured Corned Beef

Ingredients

Brine:

1 gallon water

2 C Kosher salt

5 tsp. pink curing salt (this is sodium nitrite or Prague Powder. We bought it at our local Williams Sonoma. It is also optional. You just won't achieve the bright pink cured look of your meat if you don't use it.)

3 T pickling spices

½ stick cinnamon

½ C brown sugar

Brisket:

4-5 lbs. beef brisket

1 T pickling spices

1 can of beer

Water

Preparation

In a large pot, add water, pickling spices, kosher salt, pink curing salt, cinnamon and brown sugar. Bring to a boil, and then remove it from the heat. Let cool to room temperature and then refrigerate until well chilled. (Do not add the brisket until your brine is completely chilled!)

Trim the brisket of unwanted fat. Place in a large container and cover with brine. The brine should cover the meat completely. Place in the refrigerator and chill for 5 to 7 days. Every day, turn the meat in the brine to ensure even brining.

At the end of the cure period, remove the brisket from the brine and rinse off with cold water. Discard the brining liquid. In a large pot, add beer and water, enough to cover the brisket. Add 1 T of pickling spices to the liquid. Add the cured brisket and be sure the liquid covers it for even cooking. Bring to a boil, reduce to a very low simmer and cook for 3 to 4 hours until the corned beef is fork tender. Slice thinly or shred for serving.