

Corned Beef Brisket

- 1 beef brisket
- 1 cup brown sugar
- 1 cup kosher salt
- 2 tablespoons prague powder #1 (saltpeter, pink salt #1)
- 1 teaspoon cinnamon powder
- 1 teaspoon mustard seeds
- 1 teaspoon dill seeds
- 2 bay leaves
- 1 tablespoon whole peppercorns, crushed under the flat of a knife
- 5 cloves garlic, peeled and crushed under the flat of a knife

Cut most of the fat off of a brisket, except that you should only slice off about half of the fat along the bottom, leaving 1/2 a centimeter or so.

Make a brine by combining all other ingredients. Submerge the brisket in the brine, in the fridge. Flip the brisket twice a day, to that it gets properly corned. After 5-9 days, you will have corned beef ready to use in recipes.

Makes: One whole corned beef brisket, uncooked

Preparation time: Start 5-9 days in advance

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