

# Pastrami

- One uncooked [Corned Beef Brisket](#) <sup>[1]</sup>
- 2 cloves garlic, minced
- 1 minced shallot
- 1 minced jalapeno
- 2 tablespoons brown sugar
- 2 tablespoons hot hungarian paprika
- 2 tablespoons black pepper
- 2 tablespoons coriander

Wash the brisket off fully, and submerge in water overnight, to remove as much water as feasible.

The next day, dry off the brisket. Toast the minced garlic, shallot and jalapeno in a dry pan (no oil). Make a spice mixture from the brown sugar, paprika, pepper, coriander and minced vegetables. Rub the mixture over entire brisket. Leave the brisket open to the air on a plate in the refrigerator for two to three days, to dry out.

Smoke the brisket at 200-250 degrees, until it reaches an internal temperature of at least 165 degrees. Let sit at least half an hour until cool – you can taste it now, though you can expect it to be dry. Wrap the brisket in aluminum foil and cool in the fridge overnight.

The next day unwrap the brisket and place it fatty-side-up in a roasting pan. Preheat the oven to 325 degrees). Boil enough water to fill the roasting pan at least one inch high, and cover with foil. Put the covered pan into the oven for about one hour plus fifteen minutes per pound.

Remove the brisket from the oven. The pastrami will be over 200 degrees and very moist. Let the pastrami rest at least 15 minutes. Put on a platter and cut against the grain to serve.

Serves: Makes one whole pastrami brisket Serve with rye bread, mustard, grilled onions pepper and/or mushrooms, swiss and/or muenster cheese, and [Sauerkraut](#) <sup>[2]</sup>

Preparation time: 4-5 days

– [Subscriptions \(1\)](#)

---

©1992-2014 by Scott David Gray

**Source URL:** <http://kitchen.unseelie.org/node/275>

**Links:**

[1] <http://kitchen.unseelie.org/./274>

[2] <http://kitchen.unseelie.org/./93>