

Home-Cured Corned Beef

<http://userealbutter.com/2015/03/04/home-cured-corned-beef-recipe/>
from [Simply Recipes](#)

pickling spices

- 1 tbsp whole allspice berries
- 1 tbsp whole mustard seeds, brown or yellow
- 1 tbsp coriander seeds
- 1 tbsp red pepper flakes
- 1 tbsp whole cloves
- 1 tbsp whole black peppercorns
- 9 whole green cardamom pods
- 6 large bay leaves, crumbled
- 2 tsps ground ginger
- 1/2 stick cinnamon

brine

- 1 gallon water
- 2 cups kosher salt
- 5 tsps pink curing salt (optional, but it's what makes corned beef pink rather than grey and it adds flavor)
- 3 tsps pickling spices + cinnamon stick
- 1/2 cup brown sugar

brisket

- 4-5 lbs. beef brisket
- 1 tbsp pickling spices

Prepare the pickling spices: Toast the allspice, mustard, coriander, red pepper, cloves, peppercorns, and cardamom in a small frying pan over high heat until fragrant. When you hear the mustard seeds begin to pop, remove the pan from the heat. Crush the spices a little with a mortar and pestle (or use the bottom of a frying pan on a flat surface – but that can be messy). Stir in the crumbled bay leaves and the ground ginger. Keep the cinnamon stick with the spices.

Make the brine: If you plan to brine the beef in a large pot, make the full recipe for the brine. If you plan to brine the brisket in a 2-gallon freezer ziploc bag, you only need to make half of the brine recipe. Bring the water, kosher salt, pink curing salt, pickling spices, cinnamon stick, and brown sugar to a boil in a medium or large pot. Remove from heat and let the brine cool to room temperature. Refrigerate until completely chilled.

Brine the brisket: Place the brisket in a pan or shallow vessel large enough for it to lay flat and hold enough liquid to cover the brisket. The meat will float, so weigh it down with something heavy. Pour the brine over the brisket until it is completely covered. If using a 2-gallon freezer ziploc bag (that's what I used), you only need half of the brine

recipe. Place the brisket in the bag and pour the brine over it. Push as much air out of the bag as possible and seal it. Place the bag in a large flat pan (to catch any leaks). Refrigerate the brisket in the brine for 5-7 days, flipping each day to ensure even brining.

Cook the corned beef: Remove the brisket from the brine and rinse it with cold water. Place the brisket in a pot that is just big enough to fit the brisket. If the brisket is too big, you can cut it in half or cut off the ends and place them on top. Cover the beef with 1-2 inches of water and add a tablespoon of pickling spices. For conventional stovetop method: Bring the water to a boil, then reduce to barely a simmer and cook for 3-4 hours until the meat is fork tender. If using a pressure cooker: Cook on high pressure for 90 minutes (I have a Fagor Duo 8-quart), then allow natural release.

Remove the meat from the liquid and store in the refrigerator or slice thin against the grain. You can use the liquid for boiling vegetables/cabbage.