

## Wet Brined Pastrami

12 - 14# beef brisket, trimmed  
1 gallon filtered water/ice  
1 cup Kosher salt  
½ cup brown sugar  
2 TBSP black pepper  
2 tsp paprika  
2 tsp crushed bay leaf  
2 tsp ground allspice  
1 tsp granulated garlic  
1 tsp ground coriander  
2 tsp Prague powder #1

Trim excess fat from brisket. Mix spices into half of water, heat and stir until dissolved. Mix with ice to volume. Put brisket in 2 gallon bag, add brine, burp out air and seal. Place in bucket and put in fridge for 6 days, checking daily to be sure it's submerged. Remove from fridge, dust off rub particles and refrigerate uncovered over night.

Remove from fridge and coat liberally with rub.

½ cup black pepper  
¼ cup Turbinado  
2 TBSP granulated garlic  
2 TBSP ground coriander  
1 TBSP dry mustard  
1 TBSP granulated onion

Allow to sit out while lighting full smoke tube and bringing grill up to 275F. Place brisket on grate & cook for 5 hours. Wrap tightly in foil, insert temperature probe and return to grill. Cook to 205F, remove from grill and hold in dry cooler for 1 – 1 ½ hours. Sample, of feast as desired and refrigerate remainder overnight before slicing and packaging.