

## **Pastrami/Corned Beef**

### **Ingredients:**

One beef brisket, or lean roast 4-6 lbs  
5 tablespoons Morton Tender Quick  
2 tablespoons brown sugar  
1 tablespoon ground black pepper  
1 teaspoon ground paprika  
1 teaspoon ground bay leaves  
1 teaspoon ground allspice  
1/2 teaspoon granulated garlic  
1/2 teaspoon ground coriander

### **Directions**

#### **Preparations:**

Trim surface fat from meat. In a small bowl, mix Morton Tender Quick, remaining ingredients and spices.

Rub mixture into all sides of meat. Vacuum seal, refrigerate and allow to cure 5 days per inch of meat thickness.

For Pastrami: rinse and pat dry. Coat one side with 1/3 each black pepper, coriander and granulated garlic that will stick.

Smoke at 225F until internal temperature is 155F. Refrigerate overnight uncovered. Slice thin.

For Corned Beef: Place in dutch oven or heavy pot and add enough water to cover. Bring to boil and then simmer for 3 to 5 hours or until tender.