

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.