

VANATEE FARM RECIPES

Best Corned Beef

Pickling spices:

- **1 Tbsp whole allspice berries**
- **1 Tbsp whole mustard seeds**
- **1 Tbsp coriander seeds**
- **1 Tbsp red pepper flakes**
- **1 Tbsp whole black peppercorns**
- **2 teaspoons whole cloves**
- **9 whole cardamom pods (1 1/2 tsp Cardamom Seeds)**
- **6 large bay leaves, crumbled**
- **2 teaspoons ground ginger**
- **1/2 stick cinnamon**

Brine:

- **1 gallon (3.8 liters) water**
- **300 g Kosher salt (2 cups of Diamond Crystal brand Kosher Salt OR 1 cup 3 1/2 tablespoons of Morton's Kosher Salt)**
- **5 teaspoons pink curing salt**
- **3 Tbsp pickling spices**
- **1/2 cup (90 g) brown sugar**

Brisket:

- **1 5-pound beef brisket**
- **1 Tbsp pickling spices**

METHOD

1. Toast and crush spices: You can either use store-bought pickling spices or you can make your own. To make your own, toast the allspice berries, mustard seeds, coriander seeds, red pepper flakes, peppercorns, cloves, and cardamom pods in a small frying pan on medium heat until fragrant.

VANATEE FARM RECIPES

Remove from heat and place in a small bowl. Use a mortar and pestle to crush the spices a. Add to a small bowl and stir in the crumbled bay leaves and ground ginger.

2. Make curing brine with spices, salts, sugar, water: Add about 3 Tbsp of the spice mix, plus the half stick of cinnamon, to a gallon of water in a large pot, along with the Kosher salt, pink salt and brown sugar. Bring to a boil, then remove from heat and let cool to room temperature. Then refrigerate until well chilled.

3 Use a 2-gallon freezer bag, placed in a container so if it leaks it doesn't leak all over your refrigerator, place the brisket in the freezer bag and about 2 quarts of brine, squeezing out the air from the bag before sealing.

Place in the refrigerator and chill from 7-14 days. Every day flip the brisket over, so that all sides get brined equally.

4. Cook cured meat: At the end of the cure, remove the brisket from the brine and rinse off the brine with cold water. Place the brisket in a large pot that just fits around the brisket and cover with at least one inch of water. If you want your brisket less salty, add another inch of water to the pot.

Add a tablespoon of the pickling spices to the pot. Bring to a boil, reduce to a very low simmer (barely bubbling), and cook 3-4 hours, until the corned beef is fork tender. (At this point you can store in the fridge for up to a week.)

5. Cut across the grain: Remove the meat to a cutting board. You can use the spiced cooking liquid to cook vegetables for **boiled dinner or **corned beef and cabbage**. To make the meat easier to cut, cut it first in half, along the grain of the meat. Then make thin crosswise cuts, across the grain to cut the meat to serve.**

**VANATEE FARM
7236 SW MCVEY AVE
REDMOND, OR 97756
VANATEEFARM@GMAIL.COM**