

Corned Beef Brisket From Scratch

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Recipe does not use salt peter (aka potassium nitrate), so meat will be a regular brown color instead of the pink color found in store corned beef.

INGREDIENTS:

1 beef brisket (**Originally written using an 8lb brisket and soaking it for 7 days. We used a 4lb brisket and soaked it for 4 days.**)

4 garlic cloves

THE BRINE

2 quarts water

1 cup kosher salt

½ cup white vinegar

4 Tbsp sugar

3 bay leaves

1 tsp peppercorns

½ tsp mustard seeds

1 pinch ground cloves

THE SIMMERING LIQUID

Water, enough to come up ¾ side of brisket

1 tsp peppercorn

½ tsp mustard seeds

½ tsp whole allspice

¼ tsp whole cloves

4 garlic cloves, sliced

DIRECTIONS:

1. Combine all of the brine ingredients and bring to a boil, then cool.
2. (*Note: We had a smaller brisket & could use a large Tupperware box instead of the following plastic bag*). In a huge plastic roasting bag (do NOT use a garbage bag) place the beef brisket, the cooled brine, and 4 garlic cloves.
3. Make sure all of the meat is covered by the brine (cutting the brisket in pieces if you need to), tie off tightly, place in a pot large enough to hold it all, and refrigerate for 4 days (6 or 7 days if using a larger brisket). Turn the meat occasionally.
4. After the 4 days, remove the brisket from the brine and discard the brine.
5. Rinse the meat thoroughly, then place in a Dutch oven or other large pot and add enough water to come up ⅔ or ¾ up the side of the brisket.
6. Add the rest of the Simmering Liquid ingredients (spices & garlic) bring to a boil, and skim off any foam.
7. Reduce heat to a low simmer and cook, covered, for at least 3 hours, but 4 hours is great. Meat will be SO tender and delicious!