



HOMEMADE CORNED BEEF

Ingredients

- 1 Tbsp Whole Coriander Seeds
- 1 Tbsp Whole Allspice
- 1 Tbsp Whole Mustard Seeds
- 1 Tbsp Whole Black Peppercorn
- 1 tsp Red Pepper Flakes
- 2 tsp Whole Cloves
- 6 Bay Leaves, Crumbled
- 2 tsp Ground Ginger
- 1 Stick Cinnamon
- 2 Cups Kosher Salt
- 5 tsp Pink Curing Salt
- 1/2 cup Brown Sugar
- 1 4-5 lb Flat Cut Beef Brisket
- 1 Gallon Water

Instructions

1. (optional) Heat a skillet over medium-high heat until hot, add the mustard seeds, peppercorns, and coriander seeds. Toast for about 2 minutes. (warning - mustard seeds may jump!)
2. Remove mustard seeds, peppercorns and coriander seeds from the heat and combine in a bowl with the allspice, red pepper, cloves, bay leaves, and ginger. Stir to combine.
3. Fill a large pot with a gallon of water and add 3 Tbsp of the spice mixture (save remaining for later), the kosher salt, pink curing salt, brown sugar, and cinnamon stick. Bring to a boil.
4. Once boiling, remove from heat and let cool to room temperature.
5. Once cooled, pour over beef in a sealable container large enough to hold the water and beef. Refrigerate for 7-10 days, flipping beef every day or so.