

# CORNER BEEF

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Based on Joan Nathan, Jewish Cooking in America

## Introduction

Pickling includes the curing of meat in addition to curing of fruits and vegetables.

In the cooking process, the corned beef is covered with water, brought to a boil and the water is then discarded. This reduces the salt in the corned beef..

## Materials Needed

4-lb brisket of beef

### For Curing:

½ cup kosher salt  
1 tsp. freshly ground pepper  
2 tsp. ground ginger  
½ tsp. ground cloves  
2 bay leaves, crumbled  
1 Tbs. brown sugar  
1/8 tsp. nutmeg  
½ tsp. paprika  
1 Tbs. saltpeter (potassium nitrate)  
6 cloves garlic, crushed  
1/8 cup mixed pickling spice

### For cooking:

1/8 cup mixed pickling spice  
1 onion  
1 stalk celery  
optional: garlic cloves, crushed

## TO CURE THE BRISKET:

Wash and remove excess fat from brisket

Mix all the spices (up to the garlic) and rub well into the brisket

Place the brisket in a large crock or other non-metallic container.

Cover with water. Stir to dissolve salt. Add the pickling spice and garlic.

Weigh down the brisket so it stays below the brine.

Place in a cool area or refrigerate. Turn the brisket daily.

Curing will take 5 to 7 days at room temperature. Up to 2 weeks if refrigerated.

## **TO COOK THE BRISKET:**

Remove the brisket from the brine. Wash well with cool water.

Place the meat in a large pot. Cover with water and bring to a boil.

Remove from the heat and discard the water. Rinse the pot and the brisket.

Cover the brisket with water, add the pickling spice, onion and celery, and return to a boil.

Reduce heat to simmer.

Cook for 2 hours or until tender.

Turn off the heat and allow the brisket to remain in the hot water for 5 to 10 minutes.

Remove the brisket. Allow to cool for an additional 5 to 10 minutes.

Slice thin and serve.