

Home-Cured Corned Beef Brisket

INGREDIENTS

- 1 Fresh Beef Brisket Flat (7-9 lbs) cut into two equal pieces
- 1 Gal. Water
- 1 C. Sugar
- 8 Tbsp. Classic Garlic & Mustard No Salt Added Seasoning [divided]
- 36 Bay Leaves [divided]
- 2 C. Kosher Salt
- 2 Tbsp. Prague Powder No. 1 (Pink Curing Salt)

DIRECTIONS

To make curing brine, fill 6 qt. or greater pan with 1 gal. water, 2C. Kosher Salt, 1 C. Sugar, 2 Tbsp Prague Powder No 1., 4 Tbsp. Classic Garlic & Mustard No Salt Added Seasoning, 24 Bay Leaves. Bring to a boil, stirring to make sure the dry ingredients are dissolved, set aside to cool, then chill.

Place each 1/2 Brisket into a one-gallon zipper food bag. Fill bags equally with chilled brine, dividing the bay leaves twelve per bag. Carefully force all air out of the bag while zipping closed. Place each bag into a glass flat baking dish that is large enough to hold the entire bag. Place in refrigerator to cure for 5 days, turning the bags over twice daily.

To cook, remove brisket from brine, and discard the brine and the bag. Cover each brisket in a pot with water to completely cover, add remaining 12 Bay Leaves and 2 Tbsp. Classic Garlic & Mustard Seasoning per pot. Bring to boil, reduce heat to simmer for 3-3 4/5 hrs. Cook to internal temperature of at least 160°. Remove from water and let rest for 15 min. Slice thinly against grain. Serves 4-6 people per brisket half. Serve with creamy horseradish sauce (recipe no. 335). Enjoy!

No Salt Added...**Just Great Taste!**[™]

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