

CORNED BEEF

Pickling spice. Should you choose to do it yourself, remember to follow the instructions after you roast them:

1. 1 Tbsp whole allspice berries, cracked
2. 1 Tbsp whole mustard seeds, also cracked
3. 1 Tbsp coriander seeds, cracked again
4. 1 Tbsp red pepper flakes, by themselves
5. 1 Tbsp whole cloves, left alone
6. 1 Tbsp whole black peppercorns, badly molested
7. 10 whole cardamom pods, also molested
8. 5 large bay leaves, crumbled up
9. 1 Tbsp fresh ginger, minced to death
10. 1 stick cinnamon, severally beaten

Brine:

1. 2 gallons water, from the tap
2. 1.5 cups Kosher salt, ie: pickling
3. 2 happy Tbsp Prague powder #1
4. 1 good handful of that awesome pickling spice
5. 1 cup brown sugar, white is fine

Brisket:

1. 1 decent brisket from a well pampered bull, trimmed as you wish

METHOD

1 You can use store-bought pickling spices if you're too lazy to make your own.

If you're not lazy, put everything in a fry pan on medium heat until you start to cough. Remove and place in a small bowl. Use a mortar and pestle (Ya right, use whatever you have) to crush the spices. Add to your brine vessel. I use a heavy duty zip lock bag. Mix the remainder of the brine ingredients and make sweet music between the wet and the dry. Add the beef.

2 Cure for 7-14 days in the fridge or outside if it's cold enough, stirring or flipping when you remember. At the end of the cure, remove the brisket from the brine and rinse off. Dry the thing(s) and then cold smoke for 2-8 hours, up to you.

3 Place in your sous vide bag and let it do its thing at about 180°F (plus or minus) for a minimum of 12 hours. 24 doesn't hurt, unless you want a certain amount of texture.

4 Remove from the bag, cover lightly and let stand for a minimum of 20 minutes.

5 Come back and tell us how it came out and especially if there's any leftovers. Just typing this made me hungry.