



## St. Patrick's Day Corned Beef

### BRINE INGREDIENTS:

- |   |                          |
|---|--------------------------|
| 1 (2-4 lb) LeftCoast Grassfed Beef Brisket, trimmed | 8 whole cloves           |
| 2 quarts water                                      | 8 whole allspice berries |
| 1 cup kosher salt                                   | 12 whole juniper berries |
| ½ cup brown sugar                                   | 2 bay leaves, crumbled   |
| 1 cinnamon stick, broken into several pieces        | ½ tsp. Ground ginger     |
| 1 tsp. Mustard seed                                 | 2 lbs ice                |
| 1 tsp. Black peppercorns                            | 2-gallon ziplock bag     |

### COOKING INSTRUCTIONS FOR BRINE:

- Place the water into a large 6 - 8-quart stockpot along with sugar, cinnamon stick, mustard seeds, peppercorns, cloves, allspice, juniper berries, bay leaves and ginger.
- Cook over high heat until the salt and sugar dissolve.
- Remove from the heat and add the ice. Stir until ice melts. If necessary, place the brine into the refrigerator until it reaches a temperature of 45 degrees F.
- Once the brine has cooled, place the brisket in a 2-gallon zip top bag and add the brine.
- Seal the bag and lay it flat inside a container, cover and place in the refrigerator for 6-10 days. Check daily to make sure the beef is completely submerged and stir the brine.

### INGREDIENTS/ INSTRUCTIONS FOR COOKING OF BRISKET:

- 1 small onion (quartered)
- 1 large carrot (coarsely chopped)
- 1 stalk celery (coarsely chopped)

After the preferred amount of days, remove the brisket from the brine and rinse well under cool water. Place the brisket into a pot just large enough to hold the meat, add onion, carrot, and celery. Cover with water by 1-inch. Set over high heat and bring to a boil. Reduce the heat to low, cover and gently simmer for 2.5-3 hours or until meat is fork tender. Remove from the pot and thinly slice across the grain. Enjoy!