

# **Corned Beef**

Adapted from *Saveur Magazine*

*serves 10*

- 1 Tablespoon whole allspice
- 1 Tablespoon cloves
- 1 Tablespoon coriander
- 1 Tablespoon crushed red chile flakes
- 1 Tablespoon mustard seeds
- 1 Tablespoon whole black peppercorns
- 3 bay leaves, crumbled
- 1 1/4 cups kosher salt, plus more to taste
- 3/4 cup sugar
- 1 Tablespoon pink salt-sodium nitrate (optional)
- 1 5-lb. beef brisket

Toast the spices in a skillet over medium heat until fragrant. Heat 8 cups of water, sugar, and salt until sugar and salt dissolve. Refrigerate until cool. Combine with 3/4 of the spices (reserve the rest for cooking the brisket) and pour over beef in a large container. Weigh meat down with a plate so that it remains submerged. Cover and refrigerate for 5-7 days.

Drain and rinse meat. Place meat in a large pot with reserved spices and cover with water. Bring to a boil and then simmer for 1 - 2 hours or until meat is tender. Remove from water and slice thinly. Serve with potatoes and boiled cabbage, or make it up into a Reuban Sandwich!