



## Corned Beef

1- 4 to 5 pound brisket  
4 cups water  
1 cup coarse salt  
½ cup brown sugar  
¼ cup pickling spice – mustard seeds, coriander seeds, juniper berries and bay leaves  
3 tsp. curing powder \*  
1 TBS black peppercorns

Trim the brisket off any nerves. Leave some fat on it. Rinse it and place it in a covered container that is large enough to hold it and the brine.

Place the rest of the ingredients in a small pan. Bring water to a boil, stirring until salt and sugar dissolve. Remove from heat and cool down completely.

Pour brine over meat and refrigerate between 10 to 14 days. Turn meat around in container every day.

\* Curing powder can be found online. It is not expensive and will last you a long time. It will prevent the meat from turning gray as it has nitrates. Go ahead and google it to see where you can find it. I got mine at [www.sausagemaker.com](http://www.sausagemaker.com).