

CORNED BEEF BRISKET - FROM SCRATCH

Submitted by **EdsGirlAngie**

"Plan ahead about a week ... you won't be sorry. This from-scratch corned beef is better than any commercial corned beef you could ever eat, and you'll wonder why you never tried doing it yourself before. I do not add salt and peter to my corned beef, so this is not going to have that familiar pink color, but you won't care -- and it's healthier this way."

 Ready In: 172hrs

 Serves: 6-8

 Ingredients: 16

DIRECTIONS

1. Combine all of the brine ingredients and bring to a boil, then cool.
2. In a huge plastic roasting bag (do NOT use a garbage bag), place the beef brisket, the cooled brine, and the 4 garlic cloves.
3. Make sure that all of the meat is covered by the brine (cutting the brisket in pieces if you need to), tie off tightly, place in a pot large enough to hold it all, and refrigerate for 6 to 7 days, turning occasionally.
4. After the 6 to 7 days, remove brisket from the brine and discard the brine.
5. Rinse the meat thoroughly, then place in a Dutch oven or other large pot and add enough water to come up 2/3 to 3/4 of the way up the side of the meat.
6. Add the rest of the Simmering Liquid ingredients (peppercorns, mustard seeds, allspice, cloves and garlic), bring to a boil and skim off any foam.
7. Reduce heat to a low simmer and cook, covered, for at least 3 hours, but 4 hours doesn't hurt anything. Meat will be SO tender and delicious!

INGREDIENTS

- 1 (8 -10 lb) **beef brisket**
- 4 **garlic cloves**, peeled and cut in thirds

THE BRINE

- 2 quarts **water**
- 1 cup **kosher salt**
- 1/2 cup **white vinegar**
- 4 tablespoons **sugar**
- 3 **bay leaves**
- 1 teaspoon **peppercorn**
- 1/2 teaspoon **mustard seeds**
- 1 pinch **ground cloves**

THE SIMMERING LIQUID

- water**, to come up 3/4 to side of brisket
- 1 teaspoon **peppercorn**
- 1/2 teaspoon **mustard seeds**
- 1/2 teaspoon **whole allspice**
- 1/4 teaspoon **whole cloves**
- 4 **garlic cloves**, sliced