



## CORNED BEEF

CORNED BEEF IS MADE FROM BEEF BRISKET.

INGREDIENTS NEEDED ARE CORNED BEEF SEASONING, \*CURE MIX, AND WHOLE PICKLING SPICES.

**\*CURE MIX:** USE COMPLETE CURE, OR MAKE A MIXTURE OF 6 PARTS SALT, 1 PART WHITE SUGAR, AND 1 PART OF MODERN CURE.

### CURING PROCESS

1. MAKE THE CURING PICKLE MIX BY THOROUGHLY DISSOLVING 1 LB OF CORNED BEEF SEASONING, AND 8 LB OF CURE MIX IN 10 GALLONS OF COLD WATER.
2. THE BRISKETS MAY BE PUMPED WITH, OR TUMBLED IN, THE CURING PICKLE AT THE RATE OF 10% OF THE GREEN WEIGHT OF THE MEAT. FOLLOW INSTRUCTIONS FOR TUMBLING SUPPLIED BY THE MANUFACTURER.
3. PLACE THE PUMPED, OR TUMBLED, BRISKETS INTO A NON-METALLIC CONTAINER AND COVER WITH THE CURING PICKLE. ADD WHOLE PICKLING SPICE TO THE PICKLE FOR FLAVOR. PUT A COVER OVER THE CONTAINER TO PREVENT CONTAMINATION.
4. ALLOW THE BRISKETS TO CURE IN THE COOLER FOR 5-7 DAYS (FOR THE FINEST FLAVOR AND COLOR DEVELOPMENT).
5. REMOVE THE CORNED BEEF FROM THE PICKLE AND TRIM AS NECESSARY BEFORE PACKAGING.
6. PUT THE MEAT INTO APPROPRIATE PACKAGING AND INCLUDE A SMALL AMOUNT OF THE WHOLE PICKLING SPICE FOR APPEARANCE.

SUGGESTED COOKING TIME IS 2 TO 2.5 HOURS AT 225 DEGREES F.