



Corned Beef Brisket - from Scratch

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 peppercorns
- 1/2 teaspoon mustard seeds
- 1 pinch ground cloves

Directions:

- Combine all of the brine ingredients and bring to a boil, then cool.

In a huge plastic roasting bag (do NOT use a garbage bag), place the beef brisket, the cooled brine, and the 4 garlic cloves.

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.

After the 6 to 7 days, remove brisket from the brine and discard the brine.

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.

Add the rest of the Simmering Liquid ingredients (peppercorns, mustard seeds, allspice, cloves and garlic), bring to a boil and skim off any foam

- 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