

Home Made Corned Beef By Shannon Grady on Wednesday, August 14, 2013 at 11:00am

This is "dry" corning...so no brine on this one.

Lay out a length of cling wrap enough to completely cover the meat.

Spread out about 1/8 c of edible rough/ course kosher salt

spread out about a half of a bottle of pickling spice.

I like garlic so I sprinkle some garlic, Bout 4 Tbs.

Now take the brisket of roast (rinse and pat dry). place it in the center of the spread out spices.

Repeat with the spices for the top of your meat.

tightly wrap up the meat in the cling wrap. use additional lengths of wrap to completely wrap....ie...

lengthwise...then side to side. Tight.. you want that meat to suck uop the goodness.

(I use the first piece of cling wrap and then vac-u-seal)

Let this meat sit in fridge for a week to 10 days.

I do not like the seeds and stuff so I rinse off all the unabsorbed salt and spices...then cook as you normally would a corned brisket.

Or can it up in jars:

90 minutes in the pressure canner 10lbs pressure

(alternate recipe-Tina Graeser: add 1/4 cup each brown sugar and dark beer that you have opened and allowed to go flat to each jar before pressure canning)