

HandCrafted Corned Beef

This corned beef recipe will allow you to make your very own custom corned beef, free from pink salt and nitrites. Imagine corned beef that starts in the Dutch oven and finishes on the grill to get that reverse sear crust we all love. Let's taste drive this recipe and bring Corned Beef to the next level

Chef Jason K. Morse, CEC | Ace Hardware Grill Expert | Owner, 5280 Culinary

Yield: 4# Corned Beef

Prep time: 10 Minutes Prep

Total time: 3 Days Brine, 6-8 Hours Dutch Oven, 20 Minutes Finish

Ingredients

<i>Measure</i>	<i>Ingredient</i>	<i>Prep Notes</i>
4-5#	Brisket Flat, Prime	Fresh
1 Pkg	Brine, Chefs – 5280 Culinary	
¼ Cup	Sugar, Brown, Dark	
2 Tbsp	Mustard Seeds	
1 Tbsp	Pepper, Black Ground, Smoked	
½ tsp	Clove, Whole	
½ tsp	Allspice, Ground	
1 tsp	Juniper Berries	
4 ea	Bay Leaves	Whole
1 tsp	Ginger, Fresh	Squeeze tube or puree
1 Tbsp	Garlic, Fresh	Squeeze tube or puree
1 Can	Beets, sliced (used for coloring, if desired)	Great tip from Wellness Mama
4 Tbsp	Vinegar, Apple Cider	
1 Head	Cabbage, Green	Trimmed and cut into 8 wedges
1 Lb	Carrots, Jumbo, Peeled and trimmed	Cut into 1 inch cubes/chunks
1 Qt	Beef Stock	Adjust stock as needed

Prep Directions:

- See above for all prep directions – under Prep Notes

Cooking Directions:

- Take the brisket out of the package, pat dry and place onto a cookie sheet pan
- Place the prepped brisket back in the fridge and keep chilled until use
- Follow Package directions to start the brine
 - Add to the brine mixture before heating the following:
 - Brown Sugar, Mustard Seeds, Smoked Pepper, Cloves, Allspice, Juniper Berries, Bay Leaves, Ginger and Garlic
- Prepare the brine and chill completely – pour chilled brine into a large bucket
 - We recommend a 3 or 5 gallon bucket
- Add the Cider vinegar, Canned beets and beet juice to the chilled brine
- Add the ice and ice water to the chilled brine
- Add the prepped brisket to the chilled brine
- Cover the brine bucket and place into the fridge
- Brine the brisket flat for **3 DAYS**
 - **Make sure the brisket is fully submerged in the brine, weight down with a plate if needed**
- Remove the brisket from the brine, do not rinse. Discard the brine
- Preheat your dutch oven on the big green egg at 300 degrees
- Sear the brisket on both sides in the dutch oven
- Add 1/3 of the beef stock and cover the dutch oven
- Reduce heat to 250 degrees
- SLOW cook for 5 hours in the dutch oven
 - Check the corned beef every hour to ensure there is enough moisture. Adjust as needed
- At hour 5 check the corned beef for moisture and doneness, cook longer if needed
 - If corned beef is close to done, add the carrots and cabbage and cover on top of the beef, season with salt and pepper
- Once the corned beef is done, remove the dutch oven from the big green egg
- Preheat your Weber or Gas grill to medium high heat (approx. 500 degrees)
- Open the dutch oven and remove the corned beef
- Sear the corned beef on the grill on both sides until the desired crust is achieved
- Rest for 5 minutes
- Slice and serve with the vegetables and some grilled or roasted potatoes

Grills / Grill Gear Used:

- Big Green Egg, Large
- Rockwood Lump Charcoal
- Lodge Cast Iron Dutch Oven, 7QT
- Looftlighter, Electric
- Weber Genesis II LX
- Lodge Cast Iron Skillet, 12"

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