



CORN BEEF BRISKET MORTONS INFORMATION SHEET

Page 1 of 1

26 Lyerly St. Houston, TX 77022 713-691-2935 800-356-5189 Fax: 713-691-3250

CORNED BEEF BRISKET *Making corned beef at home is quick and easy.*

What you need:

- Flat cut of a whole brisket. If briskets are not available in your area you may use beef plates or beef rounds. When using a 12 lb. whole brisket you will have about 3-4 lb. flat section once you have trimmed it.
- Morton® Tender Quick® mix or Morton® Sugar Cure® (plain) mix
Plastic container big enough to hold the brisket.
- Pickling spice pack or individual spices
- Injector to inject the brine into the meat when using the pump method.

Curing the flat cut of a whole beef brisket makes corned beef brisket. There are three ways to cure:

1. **Dry Curing:** Apply the seasoning on the brisket by dry rubbing it on the meat, much like rubbing down a Texas Brisket before you barbecue it. This method will produce a little dryer and slightly saltier but more intensely flavored corned beef than the brine-cured method. Trim the excess fat off both sides of a 4-lb. brisket.

Combine:

- ¼ c. Morton Tender Quick
- 2 Tbsp. brown sugar
- 5 cloves minced garlic
- 1 tsp. black pepper
- 1 tsp. ground ginger
- ½ tsp. ground cloves
- ¼ tsp. ground nutmeg
- 1/8 tsp. cayenne pepper

Rub on both sides of brisket. To insure the seasoning is thoroughly rubbed in, you may poke holes into the meat using a meat fork. Place in a sealable plastic container or bag and place in the refrigerator for 48-72 hours, weighing the meat down. Flip and overhaul (rework) the meat after 24 hours.

2. **Brine Curing:** Probably the best way when corning beef. The meat will be a little moister and a little less salty/spicy than the dry cured method. Trim the excess fat off both sides of a 4-lb. brisket flat or point.

Dissolve:

- 4 c. Water
- 1 c Morton Tender Quick

Pour brine into a non-metallic container and add:

- 2 tsp. Pickling spices
- 5 cloves Crushed garlic

For more recipes and information call us, come by or visit us on our *Web Site*. www.alliedkenco.com

WE CATER TO THE "DO IT YOURSELF PERSON"
CALL FOR A FREE SAUSAGE MAKING AND SUPPLIES CATALOG



CORN BEEF BRISKET MORTONS INFORMATION SHEET

Page 2 of 2

26 Lyerly St. Houston, TX 77022 713-691-2935 800-356-5189 Fax: 713-691-3250

Place brisket in brine adding 1 or 2 more cups of water if brisket is not covered. Weigh brisket down with saucers to keep submerged. Cover container with tight fitting lid and refrigerate for 24 hours. Flip brisket and continue brining for 24-48 hours.

3. Injection Curing: The quickest way to corning beef. This method allows for pumping (injecting) the brine into meat as well as soaking it in the brine.

Make brine solution by dissolving:

- 4 c. water
- 1 c. Morton Tender Quick

Trim excess fat off both sides of a 4 lb. brisket flat. Using a meat pump (injector) pump the brisket with the brine solution to about 15% of it trimmed weight. Place brisket in a non-metallic container and pour on the remaining brine with the following added.

- 2 tsp. pickling spices
- 5 cloves crushed garlic
- More water if brisket is not covered.

Weigh brisket down with saucers to keep submerged. Cover container with tight fitting lid and refrigerate for 48 hours. Flip brisket over after 24 hours, weigh down with saucers and replace lid. Refrigerate for another 24 hours.

Whichever method you used for curing you are now ready to cook your corned beef. Preheat oven to 350°F. Rinse meat under cold water to wash off curing salt and then pat dry with paper towel. Place the meat in large covered roasting pan. Cover with water and place in oven. Cook at 350 degrees for 3 hours. When serving slice the meat is across the grain; this helps tenderize it even more.

For more recipes and information call us, come by or visit us on our *Web Site*. www.alliedkenco.com

WE CATER TO THE "DO IT YOURSELF PERSON"
CALL FOR A FREE SAUSAGE MAKING AND SUPPLIES CATALOG



CORN BEEF BRISKET MORTONS INFORMATION SHEET

Page 3 of 3

26 Lyerly St. Houston, TX 77022 713-691-2935 800-356-5189 Fax: 713-691-3250

Deli Style Corned Beef - The following recipe is spicy, but the spiciness is a good contrast to the salty meat. The glaze adds a nice caramelized, brown coating.

PREPARATION TIME: 5 DAYS

COOKING TIME: 3-4 HOURS

SERVINGS: 4-6 POUNDS

Ingredients:

- One beef brisket, 4-6 lbs
- 5 tbsp Morton® Tender Quick® mix or Morton® Sugar Cure® (plain) mix
- 2 tbsp brown sugar
- 1 tbsp ground black pepper
- 1 tsp ground paprika
- 1 tsp ground bay leaves
- 1 tsp ground allspice
- 1/2 tsp garlic powder

Preparations

Trim surface of fat from brisket flat or point. In a small bowl, mix Morton® Tender Quick® mix or Morton® Sugar Cure® (plain) mix, remaining ingredients and spices. Rub mixture into all sides of brisket. Place brisket in plastic bag and tie end securely. Refrigerate and allow 5 days curing per inch of meat thickness.

Cooking

Place brisket in Dutch oven. Cover with water. Bring to boil; reduce heat. Simmer until tender, about 3-4 hours.

BRAISED CORNED BEEF

Corned Beef Rub Work Time: 10 minutes

- 2 Tbsp. brown sugar, packed
- ½ tsp. dry mustard
- ½ tsp. freshly ground pepper
- ½ tsp. ground nutmeg
- ½ tsp. ground cloves
- ½ tsp. ground ginger
- 1/8 tsp. cayenne pepper

Corned Beef Glaze Work Time: 5 minutes

- ¼ c. brown sugar, packed
- 2 Tbsp. soy sauce
- 1 Tbsp. Dijon mustard
- ½ tsp. cayenne pepper
- ½ tsp. dry mustard
- ½ tsp. ground ginger

Preheat oven to 350°F. Rinse meat under cold water to wash off curing salt and then pat dry with paper towel. Place the meat in large roasting pan. Mix all rub ingredients and really work into both sides of meat. Pour 2 cups of water into roasting pan. Avoid pouring the water on the meat or the rub will wash off. Cover tightly with foil and braise in oven for 1 hour. After braising for 1 hour remove meat from roasting pan and discard liquid. Place meat back into roasting pan, adding 2 cups of fresh water, cover with foil and continue braising for another hour. After second hour is up, remove meat and drain liquid again. Return meat to roasting pan, add 2 cups of fresh water cover with foil and continue braising for the third hour. Whisk together in a small bowl the glaze ingredients. When third hour is up remove roasting pan from oven, set temperature to 450°F. Remove meat from roasting pan and drain off liquid. Return meat to roasting pan and brush on glaze. Place back in oven uncovered for 15 minutes. After removing from oven let rest for 10 minutes before slicing. The best way to slice the meat is across the grain; this helps tenderize it even more.

For more recipes and information call us, come by or visit us on our *Web Site*. www.alliedkenco.com

WE CATER TO THE "DO IT YOURSELF PERSON"

CALL FOR A FREE SAUSAGE MAKING AND SUPPLIES CATALOG
