

Deejays Pastrami



The Brine

- 1 gallon cold water
- 1 cup kosher salt
- 2-1/2 tsp Prague powder #1
- 3 oz white sugar
- 6 bay leaves 2 tsp cloves
- 2 tsp garlic powder
- * 2 tsp juniper berries
- 2 tsp black peppercorns

Dry Rub

- 1/3 cup Butcher ground course pepper
- * 1/3 cup juniper berries
- 1/4 cup coriander

Get a good fresh brisket as lean as you can find and trim off all but about 1/4 Inch of the fat cap. Should be about 8 – 10 lbs.

Pump/inject meat with brine every few inches at least twice during the brine phase. Soak in brine for 7 days.

Remove from brine and rinse in clear cold water. Pat dry and rub well with dry rub ingredients. Wrap tightly in plastic wrap and set in refrigerator for 2 days. If you have a food vacuum sealer that will work well here.

Smoke at 200° F with hickory, apple, pecan or your favorite wood. Spray every hour or so with apple juice or 50-50 mix of apple juice and white wine.

You only need apply smoke for about 3 hours so after that you can just use heat (no wood chips) or transfer it to your oven for convenience.

Wrap in multiple layers of Restaurant grade plastic wrap and heat at 200° F until internal temperature reaches 180° F.

OPTION: If you can't find a good fresh brisket use a corned beef brisket trim well and rub. The brine step is not needed because it's already been brined.

Get Juniper berries and a good Butcher Ground Black Pepper here:
<http://www.conyeagerspice.com/>