Introduction
Pickling includes the curing of meat in addition to curing of fruits and vegetables.

In the cooking process, the corned beef is covered with water, brought to a boil and the water is then discarded. This reduces the salt in the corned beef.

Materials Needed

4-lb brisket of beef

For Curing:
½ cup kosher salt
1 tsp. freshly ground pepper
2 tsp. ground ginger
½ tsp. ground cloves
2 bay leaves, crumbled
1 Tbs. brown sugar
1/8 tsp. nutmeg
½ tsp. paprika
1 Tbs. saltpeter (potassium nitrate)
6 cloves garlic, crushed
1/8 cup mixed pickling spice

For cooking:
1/8 cup mixed pickling spice
1 onion
1 stalk celery
optional: garlic cloves, crushed

TO CURE THE BRISKET:

Wash and remove excess fat from brisket
Mix all the spices (up to the garlic) and rub well into the brisket
Place the brisket in a large crock or other non-metallic container.
Cover with water. Stir to dissolve salt. Add the pickling spice and garlic.
Weigh down the brisket so it stays below the brine.
Place in a cool area or refrigerate. Turn the brisket daily.
Curing will take 5 to 7 days at room temperature. Up to 2 weeks if refrigerated.
TO COOK THE BRISKET:

Remove the brisket from the brine. Wash well with cool water.

Place the meat in a large pot. Cover with water and bring to a boil.

Remove from the heat and discard the water. Rinse the pot and the brisket.

Cover the brisket with water, add the pickling spice, onion and celery, and return to a boil.

Reduce heat to simmer.

Cook for 2 hours or until tender.

Turn off the heat and allow the brisket to remain in the hot water for 5 to 10 minutes.

Remove the brisket. Allow to cool for an additional 5 to 10 minutes.

Slice thin and serve.