

BOB'S HOME CURED CORNED BEEF

I'll bet you were hoping for a complete recipe to cure your own corned beef. Well, I would but the process can be quite trying and if not done correctly can be deadly. So I'm going to give a few pointers and then refer you to what I have found to be the best website to guide you in making your own corned beef.

First question is often: Why make your own corned beef? The simple answer is the taste. The corned beef you get at the grocery store cannot compete with the taste and tenderness of your own cured corn beef. Corned beef is a method of 'preserving' meat in older times, but today is more a method of making a tough cut of meat into a tasty tender treat. This home cured beef will still need to be refrigerated and/or frozen and will use an entire brisket that will make several pieces for wonderfully tasty meals. There's corned beef for dinner or sandwiches, New England boiled dinners, corned beef and cabbage, corned beef hash for breakfast, and the list goes on. You can if you wish smoke and steam the cured corned beef to make your own delectable pastrami. So I hope I have convinced you to try and cure your own corned beef. Yes it takes a lot of time and effort, but like any cooking experience, it will be worth it in the enjoyment and taste.

You are going to need many things that you may or may not have yet, so plan ahead so the project goes well.

You will need:

- Home made pickling spice (see other recipe)
- Morton's Kosher salt
- Pink curing salt #1 also known as Prague Curing Salt #1
- Plastic containers to hold the meat while it pickles
- Weights to hold down the beef in the brine
- An amount of beef brisket
- Refrigerator space for the pickling process
- Freezer space to store the completed pieces
- Cooking and cleaning utensils

So, here's the rest of the info you will need:

<https://amazingribs.com/tested-recipes/beef-and-bison-recipes/home-made-corned-beef-recipe>

<https://amazingribs.com/tested-recipes/salting-brining-curing-and-injecting/science-curing-meats-safely#calculator>

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