



blue plate

Chef Simon's Corned Beef Recipe

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Tip: Buy fresh spices for best results. I go to the [Chicago Spice House](#) because I can buy small amounts of each ingredient. That way, you can buy the right amount of spices so that they don't go bad in your cupboard before you get to use all of them.

Making corned beef from scratch is a multi-day process, so fasten your aprons.

Recipe duration: 7-9 days

Yield: 4.5 lbs cooked corned beef

You will need: 6 lbs. beef brisket from your butcher/grocery store

Brine:

2 Tbsp coriander
2 Tbsp black pepper
1 Tbsp dried yellow mustard seeds
1 Tbsp dill seed
4 pods star anise
15 blades [mace](#)
4 cloves
1 Tbsp chili flakes
3 cups salt
2 cups brown sugar
1 Tbsp pink curing salt
1 gallon cold water
1 gallon ice

Process:

1. In a large pot, bring all ingredients to a boil and remove from heat.
2. Add ice to the brine; this will cool it down rapidly. Place the brine in the fridge until it reaches 40°F.
3. Drop your brisket in the brine and allow it to soak for 7 to 9 days. I know! But these things take time.

Tip: If you're like me, you wait until the last minute on these kinds of things. It happens; don't panic! Buy a pre-brined beef brisket and soak it in cold water for a couple of days. Change the water three times throughout the process; this will get rid of the extra salt flavor in the brine. That's it. You're ready to move on to the good part.

The Rub:

7 Tbsp coriander
6 Tbsp black pepper
4 Tbsp dry mustard seed
2 tsp mace blades
2 tsp cloves
2 tsp chili flakes

1. In a pan, toast spices on low heat until they release a nice aroma.
2. Mill spice mix in a grinder or with a mortar and pestle.
3. With a paper towel, pat beef brisket dry and rub it down heavily with the spice mix. Don't worry about over seasoning; you are creating an exterior crust that will add a lot of flavor to your brisket as your knife glides through the meat during slicing.

Cooking:

Preheat oven to 400°F.

1. In a roasting pan, add 1 chopped white onion, 2 chopped carrots, 3 stalks of celery and a bunch of parsley stems.
2. Create a bed for the brisket to sit on. Place the brisket on the vegetables and add 3 cups of water to the pan.
3. Cover the pan with foil and place in the oven for 20 minutes. Lower the heat to 300°F and slow roast for 4 hours or until fork tender.
4. Pull the foil off and roast for additional 20 minutes to create a crust.
5. Let the roast cool to 135° F before slicing.
6. When slicing, cut against the grain for best results.