



Naturally Raised. Naturally Delicious.
CORNED BEEF BRISKET

Ingredients

- 1 3-4lb Brisket, Untrimmed
- 1 C Kosher Salt
- ¼ C Brown Sugar
- 1 Tbsp Whole Peppercorns
- 1 Cinnamon Stick (optional)
- 1 Tsp Whole Cloves (optional)
- 1 Tsp Whole Allspice
- 1 Tsp Juniper Berries
- 1 Tsp Mustard Seed
- 3 Bay Leaves
- ½ Tsp Ground Ginger
- 2 Qt Water

We've omitted the pink curing salt from our recipe. While the finished dish won't be the classic pink you're used to with store-bought corned beef, the flavor will be more robust and it's healthier, too.

Directions

1. Combine all spices with water in a saucepan and bring to a boil. Allow to cool completely and then place brisket in Ziploc bag, pouring in the cooled brine liquid. Seal securely and refrigerate for at least 5 days, up to 10 days.
2. When you're ready to cook the brisket, discard liquid and rinse brisket fully to remove all the salt before cooking.
3. Use the roasting rack in the Instant Pot and place brisket on the rack. Add 4 cups water. Cook for 85 minutes at high pressure, then natural release for 20 minutes. When done, carefully remove lid and remove brisket to a cutting board to rest.
4. If desired, while the brisket rests you can add 1 cabbage, cut into wedges; 2-3 carrots, cut into 2-inch pieces; and 8-12 small red potatoes to the Instant Pot, cooking at high pressure for 4 minutes, quick release. Serve and enjoy! Leftovers can be used for Reuben Sandwiches or even homemade corned beef hash.

Serves: 6-8

Brining Time: 5-10 Days

Cook Time: 85 Minutes in Instant Pot at High Pressure; 20 Minutes Natural Release

