



Homemade Pastrami

Savannah · 30/09/2024



Prep Time

12 hrs

Difficult

Medium

Servings

18 hrs 50 mins

Description

Great pastrami is not the easiest thing to find west of the Catskills so a few years ago I embarked on a mission to find a way to make homemade pastrami using corned beef My goal was to devise a reasonable substitute that could be done in less than a day at home without a smoker or any other special equipment Impossible No

Ingredients

- - ½ cup vegetable oil - 2 cloves garlic
- crushed - ¼ cup coarsely ground fresh black pepper - 2 tablespoons smoked paprika - 2 teaspoons ground coriander - 1 teaspoon dry mustard - ½ teaspoon ground white pepper - ¼ teaspoon cayenne pepper - 4 pounds corned beef brisket

Instructions

1. Mix vegetable oil and garlic in a small bowl; set aside for 1 hour. Combine black pepper
2. paprika
3. coriander
4. dry mustard
5. white pepper
6. and cayenne pepper in a large bowl; set aside. Dotdash Meredith Food Studios Preheat the oven to 225 degrees F (110 degrees C). Cover a baking sheet with a large sheet of heavy-duty aluminum foil; coat with prepared garlic oil. Lay beef brisket on the oiled foil sheet and brush with remaining garlic oil. Cover brisket completely with pepper mixture
7. reserving 1 to 2 tablespoons. Dotdash Meredith Food Studios Wrap brisket
8. fat-side up
9. in the sheet of foil. Place wrapped corned beef on another sheet of aluminum foil with the seam- and fat-sides down. Place double-wrapped brisket
10. seam-side down
11. on a third sheet of aluminum foil; wrap again. Dotdash Meredith Food Studios Bake in the preheated oven for 6 hours. Remove pastrami from the oven and let cool to room temperature
12. about 3 hours. Do not remove the foil. Place foil-wrapped pastrami in a freezer bag or other plastic bag; refrigerate for 8 to 10 hours. Preheat the oven's broiler and set the oven rack about 6 inches from the heat source. Line a baking sheet with aluminum foil. Remove pastrami from the refrigerator
13. unwrap
14. and place on the prepared baking sheet. Sprinkle top with 1 to 2 tablespoons remaining pepper mixture. Dotdash Meredith Food Studios Place pastrami under the broiler and cook until surface browns
15. 3 to 4 minutes. Remove pastrami from the oven and cut into thin slices
16. about 1/8-inch thick. Dotdash Meredith Food Studios Heat a large skillet over low heat; warm pastrami slices in the skillet with a few drops of water until fat turns translucent
17. about 5 minutes. Dotdash Meredith Food Studios Chef's Note Serve warm pastrami slices on rye bread with mustard and a pickle.