

Pastrami

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Pastrami originated in Turkey as a spiced, pressed, and dried meat—immigrants brought it to the US in the 1800s and it's been a hit here ever since.

Ingredients:

3 tablespoons ground black pepper
3 tablespoons brown sugar
3 tablespoons paprika
3 tablespoons minced fresh garlic
2 tablespoons mustard seeds
2 tablespoons ground coriander
1 (4- to 5-pound) uncooked corned beef brisket (see the “Fresh Corned Beef” recipe page)
1 tablespoon olive oil
Aluminum foil, as needed

Directions:

- 1) Preheat oven to 240°F. Combine pepper, sugar, paprika, garlic, mustard, and coriander in a small bowl; mix well. Rub spice mixture over beef on all sides to coat.
- 2) Spread a 3-foot section of aluminum foil on a flat surface; spread oil evenly over foil. Place prepared beef in middle of foil; fold foil tightly over beef. Flip over, top with another long piece of foil, and wrap. Wrap until beef is tightly sealed in foil.
- 3) Place wrapped beef in a roasting pan; place in oven and cook 5 hours. Remove from oven and let rest 30 minutes. Refrigerate overnight, still wrapped. Remove foil, slice, and serve.