

Smoked Corned Beef

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Bust out the smoker on a cool summer day—end kick back while you smoke the tastiest corned beef on the block.

Ingredients:

- 1 (4- to 5-pound) uncooked corned beef brisket (see the “Fresh Corned Beef” recipe page)
- 2 tablespoons brown sugar
- 1 tablespoon ground black pepper
- 1 tablespoon paprika
- 1 teaspoon ground coriander
- 1 teaspoon garlic powder

Directions:

- 1) Combine beef and water to cover in a large pot; cover and refrigerate 2 hours. Remove from water and rub with spices. Wrap and refrigerate 24 hours.
- 2) Cook in a smoker at 275°F 5 to 7 hours, until internal temperature reaches 185°F.
- 3) Slice and serve.