



## FROM SCRATCH SMOKED PASTRAMI

### BRINE INGREDIENTS

- 2 Gallons Water (one of the gallons should be cold)
- 2 cups Kosher Salt
- 3 Tbsp Prague Powder #1 one curing salt
- 10 cloves Garlic, Crushed
- 3 Tbsp Pickling Spice (we used Penzey's)
- 8 whole cloves
- 1 whole cinnamon stick

### RUB INGREDIENTS

- 2 Tbsp coarsely ground black pepper
- 2 Tbsp coriander seeds
- 1 Tbsp turbinado sugar
- 2 Tsp ground paprika
- 1/2 tsp garlic powder
- 1 1/2 tsp onion powder
- JRG Rusty Dust

### SPRITZ

- 2 quarts beef broth
- 1 pkg demi glace (<https://www.amazon.com/More-Than-Gourmet-Classic-Demi-Glace/dp/B0053IMRDW>)

**STEP ONE:** Make brine. Bring one gallon of water to boil, then add salt, Prague powder, sugar and allow to dissolve into the water. Then add remaining brine ingredients. Reduce to medium heat and allow the spices to open up for 30 minutes. Remove from heat and allow to cool for 20-30 minutes. Pour in reserved cold water to further cool mixture. Allow to cool until less than 40 degrees. If needed refrigerate to cool mixture.

**STEP TWO:** Place briskets in brining bucket or large plastic containers. Cover with brining liquid and weight down with plates if needed and seal and refrigerate for 5-7 days. Please see our Texas Brisket video for trimming instructions.

**STEP THREE:** Mix the beef broth and Demi grace package. Place in a spray bottle. This will be used to spray the pastrami every 90 minutes while it is cooking.

**STEP FOUR:** Prepare pellet grill using cherry pellets. Heat grill to 240 degrees.



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**STEP FIVE:** Remove brisket from brine. Pat it dry. Sprinkle rub on both sides of the brisket. Then sprinkle with the JRG Rusty Dust. Place the brisket on the smoker.

**STEP SIX:** Allow the meat to smoke until an internal temperature of 155 degrees is reached, spritzing every 90 minutes. Once temp is reached wrap using pink butcher paper. Increase temperature on smoker to 285 degrees. Place wrapped brisket back on the smoker. Place a meat probe in the meat. Allow it to smoke until an internal temperature of 185 degrees is reached. Remove and place in a cooler to allow it to cool.

**STEP SEVEN:** Once cooled, slice thin. Place meat on a griddle pan, spritz water around it and put a dome on top to steam. Add cheese steam further. Place on rye bread with sauerkraut and the homemade Russian Dressing.

Cooks note: Make your own pickling spice: 1 tbsp allspice berries, 1 tbsp mustard seed, 1 tbsp coriander seed, 1 tbsp black peppercorns, 1/2 tsp red pepper flakes, 8 cardamon pods, 6 large bay leaves hand crushed, 2 tsp ground ginger. Place in small skillet over medium heat to allow aroma of spices to open up. Place in a clean cloth and crush spices together. Place in airtight container if not using right away.

Russian dressing: 3/4 cup Mayonnaise, 1/4 cup chili sauce, 2 tbsp Sriracha sauce, 2 tbsp sour cream, 2 tbsp horseradish, 1 tbsp Worcestershire sauce, 1 tbsp minced onion, 2 tsp chopped parsley, 1 tbsp chopped dill pickle, squeeze of lemon. Mix everything together and refrigerate until ready to use

Enjoy