

EYE OF ROUND PASTRAMI

Shuswap

[September 17, 2015 at 10:08](#)

Used Pop's brine plus 2 T pickling spices simmered in 1 cup water

Brine is:

- 1 gal. cold water
- 1 cup salt
- 1 cup sugar
- 1 cup brown sugar
- 1 tbsp. DQ Cure (or any #1 cure, but not Tenderquick with salt added)

Inject 10% weight, brine for 10 days

Dry Spice Rub for 4 pounds of corned beef:

- 4 tablespoons fresh coarsely ground black pepper
- 2 tablespoons coriander powder
- 1 teaspoon mustard powder
- 1 tablespoon brown sugar
- 1 tablespoon paprika
- 2 teaspoons garlic powder
- 2 teaspoons onion powder
- 2 tablespoons cooking oil

Make the rub by blending together all the spices. Rinse the meat, pat it dry with paper towels, coat it with the cooking oil, apply the rub liberally and press it into the surface to help it adhere. Put in the fridge for a minimum of 2 days. Don't wrap it. The rub just sticks to the plastic wrap.

Preheat **smoker** to 250F and smoke to 150 Internal Meat Temperature (IMT), then steam in oven at medium high heat to 205 IMT. Tent and rest for 30 minutes. Cut 1/8" slices. If any left fridge overnight then slice by hand, package and freeze excess. Steam for eating.



Attachment: