

How To Cook Corned Beef the Way Zingerman's Does

Cooking Corned Beef is as easy as boiling water. Literally. Okay, so you have to take the whole brisket out of its package, but after that you're pretty much set.

Your brisket of corned beef will be around 8 lbs (raw) and the cooking time will be around 2-3 hours, but a good meat thermometer at your side will really take the guesswork out of when the corned beef is done cooking.

- Remove raw brisket from package and put into a stock pot (anything 6 quarts and larger will work perfectly)
- Cover the raw brisket with water, 2 or 3 inches deeper than the brisket
- Bring the water to a boil
- Leave uncovered and cook for approximately 2-3 hours (here's where the meat thermometer will make life easier)
- To avoid overcooking, periodically insert a meat thermometer into the thickest part of the brisket. When the temperature stays at 165 or above for 15 seconds your brisket is cooked!
- Turn off heat and remove brisket from water. Set aside to cool for a few minutes before serving.
- SLICING HINT: to slice corned beef like a true deli worker, slice *against* the grain of the beef. In our kitchens, we'll trim a little piece from the side to find which way the grain is going and then slice against it

Ta da! You now know everything you need to know in order to prepare corned beef like we do in our kitchens. If you need any more help, suggestions, or tips just let us know by giving us a call at 888.636.8162.

Enjoy!



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