

Last-Minute Homemade

Corned Beef Brisket



8 servings



1 hr 40 min

INGREDIENTS

- 4 cups water
- 1/2 cup kosher salt (or red salt)
- 1/2 cup brown sugar
- 1/4 cup apple cider vinegar
- 1 cinnamon stick
- 10 cloves
- 10 juniper berries
- 10 allspice berries
- 2 bay leaves
- 1/2 onion, chopped
- 3 cloves garlic, smashed
- 1-inch piece ginger, smashed
- 1 bottle amber beer (12 ounces)
- 3-1/2 to 4-pound beef brisket, trimmed of major excess fat (don't trim it all off though)

NOTES

Substituting at least some of the kosher salt for red salt (like Hawaiian red salt), if you can find it, will give your corned beef that familiar reddish hue.

DIRECTIONS

- Combine first 13 ingredients in the pressure cooker.
- Stir to combine and submerge brisket in liquid.
- Seal cover, and bring up to high pressure. Adjust heat to maintain high pressure, and cook for 85 minutes.
- Release pressure naturally, remove cover.
- Remove meat to a cutting board, cover with foil, and let rest for 15 minutes.
- Slice meat across the grain, and arrange on a serving platter.

CROCKPOT OR OVEN COOKING:

Don't have an instant pot? Simply place all your ingredients and brisket in a crockpot or oven safe dish with a lid. Cook on low for 10-12 hours for fall-apart tender brisket or 275°F in the oven.

TIPS FOR COOKING IN THE CROCKPOT

- Use a meat thermometer to ensure the brisket reaches a safe internal temperature of 160°F.
- Brown the brisket before cooking it in the slow cooker to add flavor and texture.
- Don't overcrowd the slow cooker, as this can prevent the brisket from cooking evenly.
- Let the brisket rest for at least 30 minutes before slicing.