

Pastrami on Rye with Deli Mayo and Fresh Pickles



Recipe and Photo From: *Biggreenegg.com*

Instructions:

Pickling Mix Instructions

Place all ingredients in a pot and heat until sugar is dissolved. Using the Stainless Steel Flavor Injector, inject the pickling mix into the meat. Place the brisket in a deep dish, pour in the remaining pickling mix and cover dish with cling wrap. Place in the back of the refrigerator for three days. Nurse it by turning it every day and making sure the pickling covers the meat. After 3 days take it out and soak it for eight hours in cold water. Pat dry.

Rub Instructions

Mix rub ingredients together. Massage a little oil onto the beef brisket to help the seasoning stick; rub spice mix generously onto the brisket and refrigerate to season overnight.

Method Instructions

Set the EGG for indirect cooking with the convEGGtor at 215°F/102°C. Add pre-soaked hickory wood chips and smoke the meat for 8 hours. The internal temperature should reach 145°F/63°C. Serve sandwiched between dark rye slices with sweet and sour pickles and a bit of deli mayo (mayo mixed with a little mustard).

Ingredients:

4½ lbs grassfed beef brisket – deboned, fat on
Hickory chips for smoking

Pickling Mix Ingredients

3 cups water
¼ cup kosher salt
¼ cup brown sugar
2 bay leaves
1 tbsp coriander seeds, crushed
1 tsp peppercorns, crushed
1 tbsp mustard seeds, crushed

Rub Ingredients

4 tbsp fresh coarsely ground black pepper
2 tbsp coriander powder
1 tsp mustard powder
1 tbsp brown sugar
1 tbsp paprika
2 tsp garlic powder
2 tsp onion powder



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