

New Mexican Spiced Beef

Servings : 12

Amount	Measure	Ingredient - Preparation Method
10	cloves	garlic - peeled
8	tablespoons	pickling spice
3	tablespoons	meat tenderizer
3	tablespoons	sugar
3	tablespoons	salt
1	tablespoon	cinnamon
1	tablespoon	ground cumin
3	tablespoons	coriander seed
1	teaspoon	hot red chile powder
5	pounds	boned beef brisket

In a blender or food processor, puree the garlic, pickling spices, tenderizer, sugar, salt, cinnamon, cumin, coriander and chile to a granular consistency. Trim as much fat from the brisket as possible and rub both sides with the spice mixture. Wrap the brisket thoroughly in the following manner: Cover completely with waxed paper and secure with masking tape, then with brown paper (or a cut up grocery bag) sealed with tape, then with a layer of foil. Now place in plastic bags or seal tightly with several layers of plastic wrap. Secure with more tape. Store on bottom shelf of refrigerator for 14-21 days.

On serving day, preheat the oven to 300 degrees. Unwrap the brisket and place in a shallow baking pan with a small amount of water, not enough to cover the brisket. Cover the pan lightly with foil and cook for 2-3 hours - depending on thickness of brisket - until the meat is cooked through. It should not be rare.

Place the spiced beef on a serving platter. When cool, carve it into very thin slices. Serve the beef with a selection of mustards and breads.