

A Smoked Pastrami Recipe That's Close To Katz's

Moist, tender, and boldly seasoned, this Katz's-inspired homemade pastrami features a pepper–coriander crust kissed by smoke for a deli-worthy bite at home.

Ingredients

- corned beef brisket (store-bought; soaked to remove excess salt)
- as needed black pepper (coarsely ground; for rub)
- as needed coriander seeds (coarsely ground; for rub)
- enough to wrap aluminum foil

Instructions

1. Start with a good, store-bought corned beef (brisket).
2. Soak the corned beef in water to remove excess salt, changing the water as needed.
3. Pat dry, then coat all sides generously with a pastrami rub (primarily coarse black pepper and crushed coriander).
4. Smoke the meat for a few hours until it takes on good color and smoke flavor.
5. Wrap tightly in aluminum foil (Texas Crutch) and continue cooking until tender.
6. Rest briefly, then slice thinly across the grain and serve.

Tags: Beef, Smoked, Pastrami, Barbecue, Deli, Brisket
