

Chef from the Hood Recipes



Chef: Scott Becklund, Head Butcher

Restaurant: Pacific Market

Recipe: Corned Beef

Easy method: Rinse a Pacific/Fiesta corned beef (we will help you choose a size based on servings). Place in large pot and cover generously with cold water. Bring to boil, and then reduce to simmer. Add 1/4 to 1/2 of a jar of pickling spice (per 5 pounds of meat). Simmer for about 1 hour per pound; large pieces may take longer. Corned beef is ready if when pierced with a fork, you can turn fork easily. Option #1: Add 22 ounces Anchor Steam Beer to the pot while simmering. Option #2: Add 2 medium scrubbed potatoes, 3 cut carrots & 1/4 of a head of cabbage per serving (add carrots/potatoes 45 minutes to an hour before serving, cabbage 30 minutes or so before serving).

Chef's suggestions: This first idea has a Vermont origin and adds a nice little twist. Simply stud a piece of corned beef brisket, after it has been boiled, with whole cloves spaced about 1 inch apart. Cover the studded brisket with Coombs Family Farms Organic Maple Syrup. Bake in a 375° oven about 20 minutes to give it a nice golden glaze. Scott Becklund also suggests putting a cooked brisket on the barbeque to give it some good grill marks and another excellent flavor profile.

Simple Corned Beef Hash: *a great way to serve leftover corned beef!*

Ingredients:

- ❖ 1 to 2 pounds leftover corned beef
- ❖ 2 potatoes, cut into 1/4" dice, simmered 10 minutes and set aside
- ❖ 1 green & 1 red bell pepper, 1 white onion, all cut 1/4" dice
- ❖ 1 stick (4 ounces) Clover unsalted butter
- ❖ 6 tablespoons chopped parsley (plus some extra for garnish)
- ❖ 2 (or more) teaspoons coarse ground black pepper
- ❖ 2 to 3 tablespoons Asti Olive Oil
- ❖ Sea Star Sea Salt (to taste, be careful, corned beef may be salty!)
- ❖ Garnish ideas: chopped green onion & parsley. Or salsa & sour cream!

Preparation:

In large pan, melt 1/2 of the butter. Cook onion & peppers till soft but not quite caramelized. Set aside with potatoes in a large bowl. *(to shred beef do it with a fork while it's submerged in broth.) Mix diced/shredded beef with potatoes, peppers, parsley and pepper. Heat some of remaining butter & oil in pan. Add hash. Place heavy ceramic plate/pot lid on top of hash to weigh it down. Cook over medium for about 10 minutes or until the bottom is lightly browned. Remove lid and carefully turn over. Cook 2nd side (add bit more butter/oil) about 5 minutes. Fry eggs to serve with hash & top'o'the morning to you!