

Lobel's Corned Beef Brisket and Pastrami Preparation and Heating Instructions

Preparing Lobel's USDA Prime Corned Beef Brisket

Lobel's USDA Prime Corned Beef Briskets must be cooked before being served. When serving, slice across the grain as thinly as possible—a deli-style slicer is a wonderful appliance to have in your kitchen for quick and uniform slices.

- Bring a pot of water to a boil. Choose a stock pot that is large enough to hold the corned beef brisket without crowding or squeezing. The corned beef should be completely covered with water.
- 2. Adjust heat to achieve a strong simmer.
- 3. Boil the beef for 3 ½ to 4 hours.
- 4. The corned beef is done when it can be pierced easily with a fork. If there is any drag on the fork when removing it, let the beef cook a little longer, until the fork slips out without any tension.

Heating Cooked Corned Beef or Pastrami

Once your corned beef has been cooked, simply warm it gently using one of the methods below.

Lobel's Pastrami comes fully cooked and can be served at room temperature or heated using one of the methods below.

Oven Method

- 1. Preheat oven to 275°F.
- 2. Cut thin slices (from paper thin to 1/8" thick) across the grain.
- 3. Place slices on a baking sheet or ovenproof plate and cover with aluminum foil.
- 4. A plate with about 1 pound of corned beef or pastrami slices will take 15 to 20 minutes to warm thoroughly. Check every few minutes if more time is needed.

Microwave Method

- 1. Cut thin slices (from paper thin to 1/8" thick) across the grain.
- 2. Place slices on an microwave-safe plate and cover with microwave-safe plastic wrap.
- 3. Microwave for 45 second to 1 minute for 1 pound of sliced corned beef or pastrami. Microwave in 15- to 20-second increments if more time is needed. (Microwaves vary in power ratings so actual times may vary.)

Steamer Method

- 4. Prepare steamer.
- 5. Cut thin slices (from paper thin to 1/8" thick) across the grain.
- 6. Place slices on an ovenproof plate and steam about 15 minutes for 1 pound of sliced corned beef or pastrami.