



Easy Pastrami

SERVINGS 4  **PREP TIME** 20 min **COOK TIME** 11 hr

INGREDIENTS

- 4 lbs / 2kg good corned beef, with a thick fat cap
- 4 tbsp fresh coarsely ground black pepper
- 2 tbsp coriander powder
- 1 1/2 tsp mustard powder
- 1 tbsp **La Fe Brown Sugar**
- 1 tbsp smoked paprika
- 2 tsp garlic powder
- 2 tsp onion powder
- 2 tbsp liquid smoke
- 2 Packets of **La Fe Sazon**
- 1 tbsp of **La Fe Cumin**

DIRECTIONS

1. Begin by mixing the spices together and then spread it out across a tray. After this, pat the beef dry and then roll it in the spice mix, making sure to coat it well. Following this, sprinkle the liquid smoke if you plan to use it.
2. Now, place the beef fat cap side down and wrap it in a large sheet of foil. Make sure to repeat this process again with another sheet of foil and flip the beef so the fat cap is on top.
3. Following this foiling process, place a rack in a slow cooker and then place the foiled beef on the rack. Now, slow cook the beef for roughly 10 hours on low heat or for 1 hour and 40 minutes in an electric pressure cooker.
4. Following this, remove the beef and let cool. Once cooled, refrigerate for 6 hours or more. Make sure to save the juice in a slow cooker.
5. Once you have completed this process, unwrap the beef and place the rack on the tray. Bake the beef for roughly 30 minutes at 350 Degrees For until the spice crust is set.
6. After you have completed the baking process, remove the beef from the oven and thinly slice, the meat should be tender. Now spoon the leftover juices over the meat. Cover the beef and microwave to warm it.
7. Serve on toasted rye bread with your favorite dressing.