

Beef Heart Pastrami

- 1 gallon water
- 2 cups salt
- 1 cup brown sugar
- 4 Tbsp pink salt
- 2 broken cinnamon sticks
- 2 tsp mustard seeds
- 2 tsp peppercorns
- 8 whole cloves
- 16 allspice berries
- 24 juniper berries
- 4 bay leaves
- 4 lbs ice
- 2 beef hearts
- 2 Tbsp coriander seeds, toasted and ground
- 2 Tbsp black peppercorns, toasted and ground

1. Bring first 11 ingredients to a simmer, stirring until salt is dissolved.
2. Transfer to an appropriate container and add ice to reduce temperature quickly.
3. Add beef hearts and weigh down to submerge completely.
4. Brine for 1 week, turning daily.
5. Rinse off hearts and coat with a mix of the coriander and pepper.
6. Smoke at 225° to an internal temperature of 135°.