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FROM PITMASTER **MALCOM REED**

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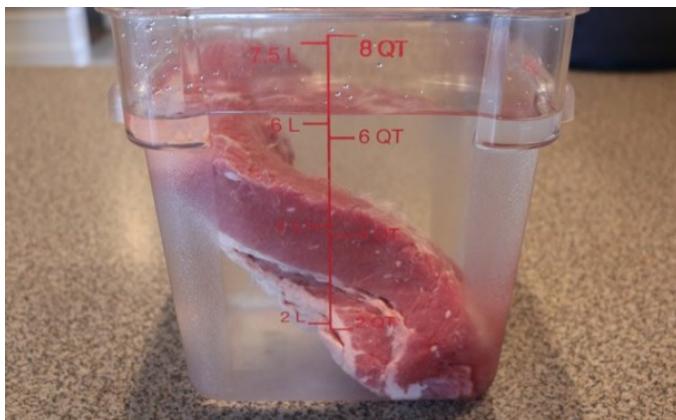
# Smoked Pastrami

Saint Patrick's Day is a good excuse to fire up your smoker for Smoked Pastrami this weekend. For this recipe I'm taking a Corned Beef brisket flat and turning it into fresh Pastrami.

Abby Moon  
Reed  
HowToBBQRight.com



I picked up a 4.5lb flat from my local grocery store this week to start the process. First you want to get most of the salt out of the corned beef for Pastrami.



Place the flat in a large plastic container and cover it with cool water. It'll need to hang out in the refrigerator for at least 12 hours, and the water needs to be changed every 4 hours to remove the salt.

Once we've removed most of the salt, the flat is ready for a good rub.

I'm Malcom Reed and these are my recipes. I spend my life cooking – mostly slow-smoked barbecue.

Every week I share a new recipe on my [HowToBBQRight YouTube Channel](https://www.youtube.com/HowToBBQRight)

And I travel the country cooking in over 20 competition barbecue and World Steak Cookoff contests each year as Killer Hogs barbecue team.

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### **Pastrami Rub Recipe:**

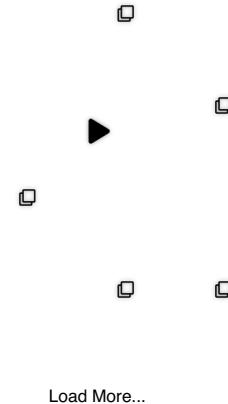
- 1/2 cup Restaurant Ground Black Pepper
- 1/4 cup Sugar in the Raw
- 2 Tablespoons Granulated Garlic
- 2 Tablespoons Ground Coriander
- 1 Tablespoon Ground Mustard
- 1 Tablespoon Onion Powder

Combine these ingredients in a bowl and place in a dredge shaker. Pastrami needs a good bit of rub, so don't hold back when applying it. You want a heavy coat on all sides of the flat. Let it hang out at room temperature while the smoker comes up to temperature.



Today I'm firing up The Big Green Egg for this smoke but you can use any smoker set up for indirect cooking. Run the pit at 275 degrees and add a few chunks of Pecan and Cherry [www.grillewood.com](http://www.grillewood.com) (<http://www.grillewood.com/>) to the hot coals for smoke.

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When the grill stabilizes at 275°, place the flat on the cooking grate and close the lid for 3 hours. At this point it will have absorbed plenty of smoke flavor and the bark should be just right. The internal will be somewhere around 160-165°.

Now it's time to tenderize the Pastrami, and we do this by creating steam. You'll need a ½ size aluminum pan and a cooling rack. Sit the rack in the bottom of the pan and pour in 2 cups of beef broth. The liquid should cover the bottom but not come over the rack.

Place the pastrami flat on the rack and insert a probe thermometer into the thickest part. Cover the pan with aluminum foil and continue cooking. The target internal temp is 202° and it'll take about 2 more hours to get there.



When the alarm goes off remove the Pastrami from the pan and place it directly on the cooking grate. It'll be really hot, so you'll want to wear some nitrile gloves with cotton liners. The steam softens the bark, so it needs about 15 minutes back on the grate to dry out.

Now the Pastrami is fully cooked but it needs to rest a little while before slicing. Just let it hang out on the cutting board for 20-30 minutes. You can cover it loosely with foil but don't wrap it tight.



Slice the Pastrami across the grain with a sharp roast carving knife and cut it into whatever size slices you prefer. I like it very thin, so I can pile it high on a sandwich.



A Smoked Pastrami Ruben paired with a pint of Guinness is sure to bring you the “Luck of the Irish” on this Saint Paddy’s Day!

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## Smoked Pastrami

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## Ingredients

- 4lb Corned Beef Brisket Flat
- ½ cup Restaurant Ground Black Pepper
- ¼ cup Sugar in the Raw
- 2 Tablespoons Granulated Garlic
- 2 Tablespoons Ground Coriander
- 1 Tablespoon Ground Mustard
- 1 Tablespoon Onion Powder
- 2 cups Beef Broth

## Instructions

1. Place corned beef brisket flat in large container and cover with cool water. Keep container in refrigerator for 12 hours changing the water every 4 hours.
2. Preheat Big Green Egg or other smoker/grill set up for indirect cooking. Bring temperature to 275° and add chunks of pecan and cherry wood to hot coals for smoke.
3. Remove brisket from water and pat dry with paper towel.
4. Combine Black Pepper, Sugar, Garlic, Coriander, Mustard, & Onion Powder. Apply rub mixture over entire surface of brisket.
5. Place Brisket Flat on smoker and cook for 3 hours.
6. Pour beef broth into half size aluminum food service pan. Place brisket flat on wire cooling rack in pan, insert probe thermometer and cover pan with foil.
7. Cook until internal temperature reaches 202°.
8. Remove brisket from pan and place directly on cooking grate for 15 min.
9. Rest brisket for 20-30 minutes loosely covered with aluminum foil.
10. Slice pastrami across grain into desired thickness.

## Malcom Reed

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**zach**

[AUGUST 12, 2017 AT 2:53 PM](#)

(<https://howtobqright.com/2017/03/17/smoked-pastrami/#comment-7051>)

Thanks so much for creating this website it's a ton of help! 1 question. Would you use the same time and temp on the grill for deer pastrami as you did for beef? I have 4 or 5 smaller loins and roasts as opposed to 1 big 5 pd roast.

[Reply ↩](#)



Lance Gustafson

MARCH 12, 2018 AT 1:22 AM  
([HTTPS://HOWTOBBQRIGHT.COM/2017/03/17/SMOKED-PASTRAMI/#COMMENT-9353](https://howtobqright.com/2017/03/17/smoked-pastrami/#comment-9353))

Worst corned beef pastrami I ever made. Dryer than a popcorn fart & I followed directions to the t

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 post author

**Malcom Reed**  
(<http://howtobqright.com>)  
MARCH 13, 2018 AT 5:14 PM  
([HTTPS://HOWTOBBQRIGHT.COM/2017/03/17/SMOKED-PASTRAMI/#COMMENT-9390](https://howtobqright.com/2017/03/17/smoked-pastrami/#comment-9390))

Not a lot of info to find out what went wrong. One idea is the smoker temp. If you have a lot of heat fluctuations during cooking you can expect it to be dryer at the end. You have to hold the temps steady.

**Reply** ↩



**Chef Paul Kirk**  
MARCH 15, 2018 AT 6:04 PM  
([HTTPS://HOWTOBBQRIGHT.COM/2017/03/17/SMOKED-PASTRAMI/#COMMENT-9435](https://howtobqright.com/2017/03/17/smoked-pastrami/#comment-9435))

First of all all ovens-Smokers etc cook differently. I was always taught that a recipe is a guideline, not an absolute. You pay attention to what your cooking , if it is cooking too fast or drying out you make adjustments.

**Reply** ↩

 post author

**Malcom Reed**  
(<http://howtobqright.com>)  
MARCH 19, 2018 AT 6:38 PM  
([HTTPS://HOWTOBBQRIGHT.COM/2017/03/17/SMOKED-PASTRAMI/#COMMENT-9551](https://howtobqright.com/2017/03/17/smoked-pastrami/#comment-9551))

you are right – and that is even more true when cooking on smokers and grills.

**Reply** ↩



**steve**

MARCH 28, 2018 AT 6:49 PM  
([HTTPS://HOWTOBBQRIGHT.COM/2017/03/17/SMOKED-PASTRAMI/#COMMENT-13266](https://howtobqright.com/2017/03/17/smoked-pastrami/#comment-13266))

Try smoking to 175. Cured meats can go to a lower temp. An uncured brisket would go to 195-2015 (tel:195-2015)

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**Jerry roessler**

MARCH 17, 2018 AT 1:17 AM  
([HTTPS://HOWTOBBQRIGHT.COM/2017/03/17/SMOKED-PASTRAMI/#COMMENT-9468](https://howtobqright.com/2017/03/17/smoked-pastrami/#comment-9468))

You are awesome you never surprise me that's some of the stuff you cook and smoke thanks a lot for all the lessons is highly appreciated

**Reply** ↩



**Billyb**

MARCH 19, 2018 AT 11:39 PM  
([HTTPS://HOWTOBBQRIGHT.COM/2017/03/17/SMOKED-PASTRAMI/#COMMENT-9560](https://howtobqright.com/2017/03/17/smoked-pastrami/#comment-9560))

I followed this recipe and got pretty good results. I had to extend time a bit but that's just difference in cooking masterbilt vs green egg. I will definitely make it again. Thanks for posting.

**Reply** ↩

post  
author

Malcom Reed  
(<http://howtobqright.com>)

MARCH 22, 2018 AT 5:18 PM  
([HTTPS://HOWTOBBQRIGHT.COM/2017/03/17/SMOKED-PASTRAMI/#COMMENT-9661](https://HOWTOBBQRIGHT.COM/2017/03/17/SMOKED-PASTRAMI/#COMMENT-9661))

glad it turned out for you – yeah, it's all about cooking by internal temps instead of times.

**Reply** ↶

**Steve**

MAY 18, 2018 AT 4:10 PM  
([HTTPS://HOWTOBBQRIGHT.COM/2017/03/17/SMOKED-PASTRAMI/#COMMENT-10968](https://HOWTOBBQRIGHT.COM/2017/03/17/SMOKED-PASTRAMI/#COMMENT-10968))

Did you do the whole cooking process in the Masterbuilt? including steaming?

**Reply** ↶

**Scott Tulloss**

MARCH 21, 2018 AT 3:04 PM  
([HTTPS://HOWTOBBQRIGHT.COM/2017/03/17/SMOKED-PASTRAMI/#COMMENT-9615](https://HOWTOBBQRIGHT.COM/2017/03/17/SMOKED-PASTRAMI/#COMMENT-9615))

I have used this recipe several times and my friends & family love it. I am making another one today to help finish off some rye bread from this past weekend. All Malcom's recipes I have followed are winners. That Football Explosion though, hot damn that was good. Keep it up Malcom!

**Reply** ↶

post  
author

Malcom Reed  
(<http://howtobqright.com>)

MARCH 22, 2018 AT 5:15 PM  
([HTTPS://HOWTOBBQRIGHT.COM/2017/03/17/SMOKED-PASTRAMI/#COMMENT-9657](https://HOWTOBBQRIGHT.COM/2017/03/17/SMOKED-PASTRAMI/#COMMENT-9657))

thanks for checking out the recipes!

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Pete

APRIL 1, 2018 AT 3:48 AM  
([HTTPS://HOWTOBBQRIGHT.COM/2017/03/17/SMOKED-PASTRAMI/#COMMENT-9940](https://howtobbqright.com/2017/03/17/smoked-pastrami/#comment-9940))

What size BGE do you use? I have a Large and the lump ran out while the flat was only at 184 degrees. Had to finish in oven, never had that happen. I was using the BGE lump and a pit probe and stayed within 275 (+/- 5 degrees) throughout.

Any suggestions?

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post  
author

Malcom Reed  
(<http://howtobbqright.com>)

APRIL 2, 2018 AT 9:37 PM  
([HTTPS://HOWTOBBQRIGHT.COM/2017/03/17/SMOKED-PASTRAMI/#COMMENT-9986](https://howtobbqright.com/2017/03/17/smoked-pastrami/#comment-9986))

This was an BGE XL – and I've had my BGE run for hours without checking up. But using the Pit Probe does seem to stoke it more and use more fuel. Just try loading it up with lump and letting it burn slowly down...

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John Minkin

APRIL 2, 2018 AT 2:46 AM  
([HTTPS://HOWTOBBQRIGHT.COM/2017/03/17/SMOKED-PASTRAMI/#COMMENT-9958](https://howtobbqright.com/2017/03/17/smoked-pastrami/#comment-9958))

Made this over the Easter weekend, totally awesome! I followed your directions to a T. Son and son-in-law thought it was outstanding, called it meat candy! Thanks for the recipe and guidance. I made your smoked turkey last Thanksgiving and it was a total hit. Thanks Malcolm!

[Reply](#) ↵



## Shawn Gallagan

APRIL 7, 2018 AT 2:19 AM  
(HTTPS://HOWTOBBQRIGHT.COM/2017/03/17/SMOKED-  
PASTRAMI/#COMMENT-10098)

I have smoked several corned beefs now and found this very helpful! I have one in the fridge soaking right now for smoking tomorrow! Thanks for all your tips and recipes Malcolm!

**Reply** ↶



## richard leamons

APRIL 27, 2018 AT 12:16 AM  
(HTTPS://HOWTOBBQRIGHT.COM/2017/03/17/SMOKED-  
PASTRAMI/#COMMENT-10532)

Malcom I'm gonna try this, this sunday hope it turns out ok ,its only a 2.5 pound corned beef. love the videos ,I'm learning a lot watching them thanks...

**Reply** ↶



## rich

MAY 22, 2018 AT 3:41 PM  
(HTTPS://HOWTOBBQRIGHT.COM/2017/03/17/SMOKED-  
PASTRAMI/#COMMENT-11068)

the recipe looks great but the majority of other pastrami recipes ive read use pickling spice with the brine, is it not needed with a corned beef cut ?

**Reply** ↶



## Justin

AUGUST 5, 2018 AT 2:37 PM  
(HTTPS://HOWTOBBQRIGHT.COM/2017/03/17/SMOKED-  
PASTRAMI/#COMMENT-13422)

Awesome recipe. I wanted it for sandwiches, so I cooled it to room temperature (or close) in a foil tent and then plastic wrapped it and put it in the fridge for a couple days. It stayed

super moist and the flavor was great. As a side note, the rub may be a little spicy if you have a palate like my kids due to all the pepper, but I loved it. Great job Malcom.

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### Ken

NOVEMBER 1, 2018 AT 4:32 AM  
([HTTPS://HOWTOBBQRIGHT.COM/2017/03/17/SMOKED-PASTRAMI/#COMMENT-18069](https://howtobqright.com/2017/03/17/smoked-pastrami/#comment-18069))

So this looked great and I decided to give it a try. I pretty much followed the directions till it came time to wrap. I went with pink paper like in your regular brisket recipe. It turned out freakin' awesome. Super moist and tender just like the beef brisket I did a few weeks ago. You make it so easy to BBQ right. Thanks brother!

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### Martin Howe

NOVEMBER 26, 2018 AT 4:13 AM  
([HTTPS://HOWTOBBQRIGHT.COM/2017/03/17/SMOKED-PASTRAMI/#COMMENT-20204](https://howtobqright.com/2017/03/17/smoked-pastrami/#comment-20204))

Just made it on my BGE, used directions to a tee, moist and flavorful. Perhaps the tenth recipe of yours I have used, there all great. I recommend your site to everyone. The Mojo Pork Chops are as good as chops get so if anyone out there has not tried those yet, I suggest you do soon.

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### John Sherry

DECEMBER 3, 2018 AT 1:24 AM  
([HTTPS://HOWTOBBQRIGHT.COM/2017/03/17/SMOKED-PASTRAMI/#COMMENT-20822](https://howtobqright.com/2017/03/17/smoked-pastrami/#comment-20822))

Does anyone make a pre packaged pastrami rub?

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