



# Bespoke Reuben

*Pairs perfectly with our  
2016 Grenache*

## Ingredients:

### Corned Beef -

- 2 qts water
- 1 cup kosher salt
- 1/2 brown sugar
- 2 tbs pink curing salt
- 1 cinnamon stick, broken
- 1 tsp mustard seeds
- 1 tsp black peppercorns
- 8 whole cloves
- 8 allspice berries
- 12 whole juniper berries
- 2 bay leaves
- 1/2 tsp ground ginger
- 2 lbs ice
- 4 lbs beef brisket, trimmed
- 1 sm onion, quartered
- 1 lg carrot, chopped
- 1 stalk celery, chopped

### Russian Dressing -

- 1 cup mayonnaise
- 2 tbs sour cream
- 1/3 cup chili sauce (Heinz)
- 2 tsp hot sauce
- 2 tbs prepared horseradish
- 1 tbs Worcestershire
- 1 tsp finely grated onion
- 1 tbs parsley, minced
- 1 clove garlic, minced
- 1 tbs dill pickles, minced
- 1 tsp fresh lemon juice
- 1 pinch salt & pepper

### Condiments -

- Sauerkraut
- Swiss cheese, sliced
- Jewish rye bread



## **Preparation:**

### **Corned Beef -**

1. Place the water into a large stockpot along with sugar, salt, curing salt, cinnamon, mustard seeds, peppercorns, cloves, allspice, juniper berries, bay leaves, and ginger. Cook over high heat until the salt and sugar have dissolved. Remove from heat and cool using the ice. Place the brine in the refrigerator if necessary to get temperature down to 45°
2. Place the brisket in a 2 gallon ziploc bag or other container and fill with the brine. Seal and place in the refrigerator for 10 days, turning daily. Make sure the brisket is completely submerged in the brine.
3. After 10 days, remove the brisket from the brine and rinse well. Place the brisket in a stockpot and cover with 1" of water. Add the onion, carrot, and celery and bring to a boil. Reduce the heat to low, cover, and simmer for 2½ to 3 hours. Remove from pot and slice across the grain.

### **Russian Dressing -**

1. Combine all of the ingredients in a medium bowl and mix to integrate flavors. Taste and adjust seasonings. Use immediately or refrigerate over night.

### **Sandwich -**

1. Butter one side of two slices of jewish rye bread. Add one slice of cheese to each slice. On one of the slices, add russian dressing, sauerkraut, and sliced corned beef. Cover with the second slice of bread and cheese to make a sandwich.
2. Grill each side in a pan or on a flattop until bread is golden and cheese has melted.