

Furmano's Tomato Pastrami



FOODSERVICE

SERVING SIZE: 40

Ingredients

- 6 1/4 pounds **Furmano's Petite Diced Tomatoes**
- 1 7/8 pints Water
- 1 1/4 cups Salt
- 2 teaspoons Red Pepper Flakes
- 2 teaspoons Peppercorns
- 3 1/3 tablespoons Minced Garlic
- 10 pounds Brisket

In This Recipe

Preparation

1. In a large bowl, mix together Furmano's Petite Diced Tomatoes, Water, Salt, Red Pepper Flakes, Peppercorns, and Minced Garlic.
2. Place Brisket in a large container or divided into smaller containers. Cover Brisket with Tomato mixture.
3. Cover tightly, Brisket in Brine. Keep refrigerated for 3 to 7 days.
4. When ready remove briskets from brine and apply dry rub of your choice. Place in a smoker and smoke until an internal temperature of 165* is reached.

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