

## CORNING BEEF

Round, brisket or other solid piece of beef  
Coarse or kosher salt  
Saltpeter (optional, and probably not available anyway)  
Brown sugar

Rub each piece of beef well with salt mixed with one tenth part of saltpetre, until the salt lies dry upon the surface. Put aside in a cold place for twenty-four hours, and repeat the process, rubbing in the mixture very thoroughly. Put away again until the next day, by which time the pickle should be ready.

5 gallons of water  
1 gallon of salt  
4 ounces saltpetre  
1 and 1/2 lb. brown sugar

Boil this brine ten minutes; let it get perfectly cold; then pour over the beef, having wiped the latter entirely dry. Examine the pickle from time to time to see if it keeps well; if not, take out the meat without delay, wipe it, and rub in dry salt, covering it well until you can prepare new and stronger brine.

From Common Sense in the Household by Marion Harland, New York, 1871