

Corned Beef Reubens Recipe with Sriracha Slaw and Creamy Sauce

1 corned beef brisket, flat cut, 3 1/2 to 4 pounds



OVEN
250°F

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INGREDIENTS

For the braised corned beef:

Uncooked bacon

1 corned beef brisket, flat cut, 3 1/2 to 4 pounds

1/4 cup light brown sugar

1 extra-large white onion, quartered

6 whole cloves

5 whole cardamom pods

1 teaspoon juniper berries

3 star anise

1 teaspoon whole coriander seeds

1 teaspoon whole mustard seeds

1 teaspoon whole black peppercorns

4 large garlic cloves, crushed

1 large bay leaf

2 pieces fresh ginger, 2 inches each, crushed

1/3 cup white shoyu soy sauce

For the Sriracha slaw:

2 1/2 cups shredded green cabbage

1/2 cup julienned carrot

1/2 cup sweet onion, thinly sliced

2 tablespoons white vinegar

2 teaspoons sugar

3 tablespoons mayonnaise

1 tablespoon Sriracha

2 teaspoons Dijon mustard

1/2 teaspoon salt
1/2 teaspoon black pepper
For the Sriracha sauce:
1 1/2 tablespoons Sriracha
1 1/2 teaspoons Dijon mustard
1/2 cup mayonnaise
1/4 teaspoon salt
1/2 teaspoon sugar
1/2 teaspoon minced garlic
For the sandwiches:

DIRECTIONS

1. Prep and sear the corned beef: Preheat your oven to 250°F.
2. Rinse the corned beef brisket and pat it very dry.
3. Rub oil over the top and bottom, then sear both sides in a hot cast iron skillet over medium-high heat.
4. Remove it from the skillet and let it cool slightly.
5. Build the braise: Rub the brown sugar over the fat cap side of the brisket.
6. Lay bacon strips across the top and secure with toothpicks if needed.
7. Scatter the quartered onion in the bottom of a 5-quart Dutch oven.
8. Sprinkle in the cloves, cardamom, juniper berries, star anise, coriander seeds, mustard seeds, black peppercorns, crushed garlic, bay leaf, and crushed ginger.
9. Place the brisket in the center, bacon side up, and pour the white shoyu soy sauce over the top.
10. Braise: Cover with the heavy lid and place the Dutch oven in the oven.
11. Cook for about 3 1/2 hours, roughly 1 hour per pound, until a fork slides easily through the center.
12. Remove from the oven and let the brisket cool enough to handle.
13. Slice the beef: Slice the corned beef very thinly against the grain.
14. Make the Sriracha slaw: Right before serving, combine the cabbage, carrot, and onion in a bowl.
15. Whisk together the vinegar, sugar, mayonnaise, Sriracha, Dijon mustard, salt, and pepper.

16. Pour over the vegetables and toss well.
17. Make the Sriracha sauce: Whisk together the Sriracha, Dijon mustard, mayonnaise, salt, sugar, and minced garlic until smooth.
18. Grill the sandwiches: Butter one side of a slice of bread and place it butter-side down in a non-stick pan over medium heat.
19. Pile on sliced corned beef, then top with : Swiss or Havarti.
20. Add another slice of buttered bread and grill until golden on both sides and the cheese is melted.
21. Repeat with the remaining sandwiches.
22. Serve: Serve the grilled Reubens with the Sriracha slaw, sweet pickle chips, jarred peppers, and extra Sriracha sauce.

SWAPS & NOTES

Flat-cut corned beef is a great choice here because it slices neatly for sandwiches once it has cooled slightly.

Slicing against the grain is especially important so the meat stays tender.

The bacon, brown sugar, soy sauce, and spice blend give the brisket a deeper, sweeter, more aromatic flavor than a standard boiled corned beef approach.

Swiss is the classic cheese for a Reuben, but Havarti makes a great option if you want something a little creamier and milder.

TIPS FOR SUCCESS

Let the corned beef rest a bit before slicing so it stays juicy and slices more cleanly.

Slice the meat as thinly as possible for the best sandwich texture.

Keep the sandwich heat at medium rather than too high so the bread gets golden while the cheese has time to melt.

If you are making several sandwiches, keep them warm on a baking sheet in a 200°F oven until ready to serve.

More recipes: [ChefManiac.com](https://chefmaniac.com)

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