**Irish Spiced Beef**

Ingredients:20 cloves, 2 tsp ground allspice or cinnamon, 6 Shallots, 2 tsp Prague Powder(can be obtained from the Sausage Maker-26 military Rd,BNuffalo,N.Y. 14207), 1Pound Kosher Salt (coarse), 1 tsp black pepper, three tsp. ground mace, 7-8 lb. beef. 2-3 bay leaves, ground nutmeg, Two Pints Guinness Stout. Instructions:1. Grind all dry ingredients and mix 2. Add finely chopped shallots 3. Rinse beef and place in plastic or glass container(avoid iron). 4.Take 1 seventh of the spice/salt mixture and rub it all over the meat. Place meat back into container, cover and set out on the back porch or in a cool spot-if too warm out place in fridge. Each day for seven days rub the meat with one seventh of the mixture, turn over and re-cover. Leave the liquid that forms with the meat. At the end of seven days place meat and liquid into a big pot -add water to top up and cover the meat and boil until the meat is tender.(a fork should just barely be able to lift up strands of meat-dont over do it!) Change water adding clean water and boil for another 30 minutes. Then add veg-large carrots,onions, and potatoes- cook until almost done. Add two pints Guinness Stout and boil for another 10-20 minutes.
You can eat this hot or leave to cool overnight-place meat into colander with weight on it and plate or dish under it.