

Pastrami vs Corned Beef (vsdiff.com)

Attribute	Pastrami	Corned Beef
Origin (broad)	Eastern European / Jewish deli tradition (brought to US ~late 19th-early 20th century)	British/Irish salt-cured beef (industrial use grew ~17th-19th centuries)
Typical cut	Beef brisket, navel/plate (fatty, well-marbled)	Brisket or round (leaner cuts common)
Curing method	Brine cure + smoking (after spice rub)	Brine cure (salt + pickling spices), often boiled or braised
Seasoning	Coarse pepper, coriander, garlic, paprika	Pickling spices: mustard seed, bay, peppercorns, coriander
Cooking finish	Steamed/roasted after smoking	Simmered/braised until tender
Typical texture	Fibrous, slightly oily, with crisped edges	Shreddable or sliceable, uniformly tender
Typical service	Sliced thin on rye; sandwiches, platters	Sliced or chopped for Reuben, hash, sandwiches

Source: <https://vsdiff.com/pastrami-vs-corned-beef/>