

CELEBRATE ST. PATRICK'S DAY WITH BEEF!



Celebrate the way the Irish do with a traditional Corned Beef Brisket Dinner. Add cabbage and small potatoes for a scrumptious St. Patrick's Day meal. And, be sure to stop by the bakery for a little extra good luck — Shamrock shaped cookies.

THREE EASY STEPS TO CORNED BEEF BRISKET

- 1 Place corned beef brisket in a large pan with a tight-fitting lid or in a Dutch oven.
- 2 Add enough water to cover the meat.
- 3 Cover tightly and simmer until fork-tender (approximately an hour per pound).

May the Irish Blessing fall upon you.



GLAZE YOUR COOKED CORNED BEEF FOR ADDED FLAVOR!

1. Trim and discard fat from cooked corned beef.
2. Place on a rack in broiler pan.
3. Brush with 2 to 3 tablespoons glaze mixture over the surface.
4. Broil 3 to 4 inches from the heat source for 5 minutes or until glazed.

CORNED BEEF TIPS:

- Be patient! Cook it slow in a pan with a tight-fitting lid.
- Do not boil! Boiling beef only makes it tough.
- It is not necessary to turn corned beef during cooking.
- Do not overcook! For best results, cook corned beef until fork-tender. Cooking too long results in dry, stringy brisket.
- Slice the brisket across the grain into thin slices.

PEPPER-APRICOT GLAZED CORNED BEEF

2-3/4 TO 3-3/4 HOURS

2-1/2 to 3-1/2-lb boneless corned beef brisket

GLAZE:

- 1/4 cup apricot preserves
- 1 Tbsp red wine vinegar
- 1 clove garlic, minced
- 1/4 tsp coarse grind black pepper

1. Place corned beef brisket in stockpot; add water to cover. Bring just to a simmer; do not boil. Cover tightly and simmer 2-1/2 to 3-1/2 hours or until fork-tender.
2. Mix glaze ingredients in 1-cup glass measure. Microwave on HIGH 2 to 3 minutes, stirring once.
3. Remove brisket; trim fat. Place on rack in broiler pan so surface of beef is 3" to 4" from heat. Brush top of brisket with glaze; broil 2 to 3 minutes or until glazed. Carve diagonally across the grain.

6 TO 8 SERVINGS



HOME-STYLE CORNED BEEF WITH DILLED CABBAGE

2-3/4 TO 3-3/4 HOURS

2-1/2 to 3-1/2 lb boneless corned beef brisket

- 1/4 cup honey
- 1 Tbsp Dijon-style mustard

DILLED CABBAGE:

- 1 head cabbage (2 lb), cut into 8 wedges
- 3 Tbsp butter, softened
- 1 Tbsp Dijon-style mustard
- 1-1/2 tsp chopped fresh dill

1. Heat oven to 350°F. Place corned beef brisket and 2 cups water in stockpot. Bring just to a simmer; do not boil. Cover tightly and cook in 350°F oven 2-1/2 to 3-1/2 hours or until fork-tender.
2. About 20 minutes before brisket is done, steam cabbage 15 to 20 minutes or until tender.
3. Remove brisket; trim fat. Place on rack in broiler pan so surface of beef is 3" to 4" from heat. Mix honey and 1 Tbsp mustard. Brush top of brisket with 1/2 of glaze; broil 3 minutes. Brush with remaining glaze; broil 2 minutes or until glazed.
4. Mix butter, 1 Tbsp mustard and dill; spread on hot cabbage. Carve brisket diagonally across the grain. Serve with cabbage.

6 TO 8 SERVINGS

