

March 2010

This is a wonderful method of making Corned Beef for your St. Patrick's Day celebration, or anytime during the year. The process of boiling and glazing on one day, cooling overnight and baking on the second day helps to keep the meat moist and tender.



The sauce gives it a special tang and complements the meat well. Pair this with mashed potatoes or Colcannon for a truly Irish celebration. Enjoy!

Corned Beef with Spicy Horseradish Glaze:

1-corned beef brisket (3-4 lb.) - trimmed
1 celery rib, sliced
1 C. packed brown sugar
2 Tbsp. prepared mustard

1 med. onion, sliced
1/4 C. butter or margarine
2/3 C. ketchup
2 tsp. prepared horseradish

Place corned beef and contents of seasoning packet in a 5 qt. pot or Dutch oven; cover with water. Add onion and celery; bring to a boil. Reduce heat; cover and simmer for 2+1/2 hours or until meat is tender. Drain and discard liquid and vegetables. Place beef on a rack in a shallow roasting pan; set aside.

In a medium saucepan, melt the butter over med. heat. Stir in the remaining ingredients, cook and stir until sugar is dissolved. Brush over beef - cool completely; wrap with aluminum foil and refrigerate overnight.

Preheat oven to 350° - uncover meat and brush again with glaze; bake uncovered for 30-45 min. until heated thoroughly. Let stand for 10 min before slicing. Slice across the grain of the meat to keep it from shredding. Serves 12.