

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!	CORNED BEEF TIPS:
<ol style="list-style-type: none"> 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. 	<ul style="list-style-type: none"> • 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	HOME-STYLE CORNED BEEF WITH DILLED CABBAGE
<p>2-3/4 TO 3-3/4 HOURS</p> <p>2-1/2 to 3-1/2-lb boneless corned beef brisket</p> <p>GLAZE:</p> <ul style="list-style-type: none"> 1/4 cup apricot preserves 1 Tbsp red wine vinegar 1 clove garlic, minced 1/4 tsp coarse grind black pepper <ol style="list-style-type: none"> 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. <p>6 TO 8 SERVINGS</p>	<p>2-3/4 TO 3-3/4 HOURS</p> <p>2-1/2 to 3-1/2 lb boneless corned beef brisket</p> <ul style="list-style-type: none"> 1/4 cup honey 1 Tbsp Dijon-style mustard <p>DILLED CABBAGE:</p> <ul style="list-style-type: none"> 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 <ol style="list-style-type: none"> 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. <p>6 TO 8 SERVINGS</p>

