

Idiot's Kitchen Recipe – The Best Baked Corned Beef

Recipe from idiotskitchen.com – Adapted from Family Spice



Ingredients:

Corned Beef Brisket – 2-3 pounds makes 4 servings; 5 pounds makes 6 servings

¼ cup whole grain mustard

¼ cup honey mustard

2-4 Tablespoons brown sugar (2 T. for small corned beef, 4 for large)

Black Pepper corns (optional, in case you don't have the included spice packet)

Preheat the oven to 350 degrees.

Remove the corned beef from the package and discard all juices. Rinse the corned beef thoroughly under cool running water and pat dry with paper towels.

If you are using a large, 5 pound corned beef, cut it in half for faster cooking and more tender meat. Place the meat with the fat side UP on a large piece of heavy duty foil. (If you are making the larger corned beef cut in half, use two pieces of foil.)

Sprinkle the contents of the spice packet that was included with the corned beef over the fat side of the meat or season with coarsely ground black pepper.

In a small bowl, combine ¼ cup whole grain mustard and ¼ cup honey mustard. Stir to combine then spread over the fat side of the meat. Sprinkle 2 Tablespoons (4 for large) of brown sugar over the mustard coating.

Loosely wrap up the beef in the foil to make a packet with a large air pocket between the top of the meat and the top piece of foil. Be sure the foil is closed securely on the top and sides to keep the cooking juices inside.

Place the foil packet(s) in a large baking dish. Cook at 350° for 2½ hours or until very tender.

For a crispy topping, carefully open the foil packet - BEWARE OF STEAM – and run the meat under the broiler for 2-3 minutes. Let the meat rest for at least 10 minutes before slicing. Cut across the grain into thin strips.

Serves 4-6 depending on size and is great leftover. May also be made ahead and reheated in a warm oven.

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