



Noreen's Kitchen

Oven Roasted Corned Beef

Ingredients

One 3 to 4 pound corned beef brisket 1/2 cup brown mustard
1/2 cup brown sugar 1 tablespoon cracked black pepper

Step by Step Instructions

Preheat oven to 350 degrees.

Trim corned beef brisket to remove any extra fat.

Place brisket into a baking dish and set aside.

Combine brown sugar and mustard in a bowl and stir together well to create a glaze.

Pour glaze over the brisket and brush to coat completely.

Bake, uncovered for at least two hours or until the beef is cooked through and tender.

Remove from oven and allow to rest, tented with foil, for 30 minutes.

Slice corned beef against the grain. I find it easiest to start at one of the short ends and cut at a bit of an angle and slice, long thin pieces. The short fibers of the meat will be tender and succulent this way.

Leftovers should be kept in an airtight container in the refrigerator and eaten within three days.