



Corned Beef Brisket with Cabbage

With just a wee bit o' prep, you'll be on your way to serving up this succulent classic!

Servings: 12

- 3 lb. Corned beef brisket
- 1 Small onion, chopped
- 2 Cloves garlic, minced
- 2 Bay leaves
- 1 Cup maple-flavored or pancake syrup
- 1/2 Cup yellow mustard
- 1 Tbsp. Prepared Horseradish
- 1 Head cabbage, cut into wedges



PLACE meat in large saucepan; top with onions, garlic and bay leaves. Add enough water to cover all ingredients; cover with lid. Bring to boil; simmer on medium-low heat 1 hour. Drain, reserving meat in pan. Remove and discard bay leaves.

ADD enough fresh water to saucepan to cover meat; cover with lid. Bring to boil; simmer on medium-low heat 2 to 3 hours or until meat is tender.

HEAT oven to 350°F. Remove meat from pan, reserving liquid in pan; place meat in shallow baking pan. Mix syrup, mustard and horseradish; spoon half over meat. Reserve remaining syrup mixture for brushing onto cooked meat.

BAKE 20 min., brushing frequently with remaining syrup mixture. Meanwhile, add cabbage to reserved liquid in saucepan; cook 8 to 10 min. or until tender.

PLACE meat on platter; drizzle with pan drippings. Serve with cabbage.



ANDY THORNAL COMPANY

336 Magnolia Ave.

Winter Haven, Fl 33880

(800) 499-9890 • (863) 299-9999

Visit Us Online
AndyThornal.com