



How To Cook Your Corned Beef

Cook corned beef brisket from frozen or thawed.

Thaw under refrigeration for 24-48 hours.

Appliances vary, adjust cook time accordingly. FOR FOOD SAFETY AND QUALITY, FOLLOW THESE COOKING INSTRUCTIONS. FOOD MUST BE COOKED TO A MINIMUM INTERNAL TEMPERATURE OF 145°F AS INDICATED BY A FOOD THERMOMETER.

Slow Cooker: Place corned beef brisket in a 6 quart slow cooker flat. Add ¼ cup water, cover and cook on low for 8 hours if frozen; 6 hours if thawed. To serve, remove brisket from slow cooker and allow to rest for 10 minutes before slicing. Slice across the grain and serve with drippings from the slow cooker.

Oven: Preheat oven to 275°F. Line a 9 x 13 pan with foil. Place corned beef brisket in pan flat; add ¼ cup water. Cover pan with foil and place in preheated oven on middle rack. Cook for 8 hours if frozen; 6 hours if thawed. To serve, remove brisket from pan and allow to rest for 10 minutes before slicing. Slice across the grain and serve with drippings from the pan..