

From Mimi's Kitchen

EZ St. Pat's Three Ingredient Oven Baked Corned Beef Brisket

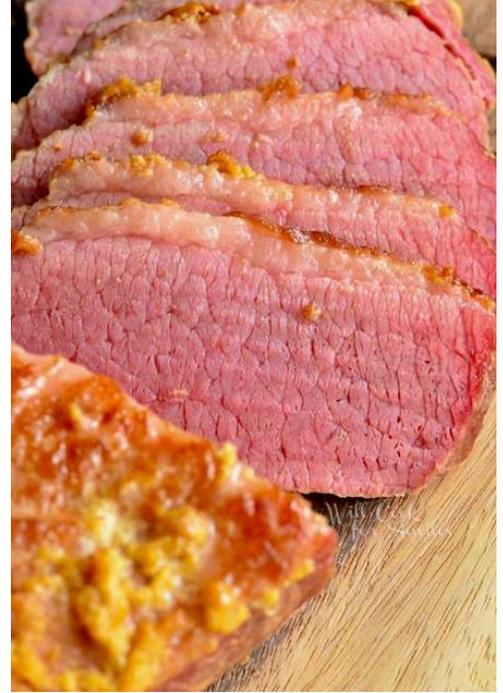
This is the best and easiest way to cook corned beef brisket. Once I started baking my brisket, I never boiled corned beef again. You'll agree after trying this moist and tender fall-apart baked corned beef.

Ingredients

- 1.75 - 2 lb. corned beef brisket
- 3-4 Tbsp. Grey Poupon Dijon mustard
- 3-4 Tbsp. brown sugar

Instructions

- Remove the brisket from its package and discard the enclosed spice pack that it comes with.
- Place brisket in a pot of water and bring it to boil. As soon as it starts to boil, take the brisket out. This removes some of the excess salt in the meat.
- Preheat the oven to 350 degrees.
- Place the brisket, fat layer up, in the middle of aluminum foil big enough to cover the whole brisket.
- Rub the whole brisket with Dijon mustard. Then, evenly sprinkle brown sugar over the top and gently pat it on.
- Bring the aluminum foil together and close it, covering the brisket loosely, leaving a little space between the brisket and the foil. Place the covered brisket into a rimmed roasting pan.
- Bake it for 2 hours. If you have a larger piece of meat, you will need to cook it longer. Give it about 60 minutes per extra pound.
- Open the foil and turn on the broiler and move the brisket to a lower rack. Let the top caramelize for a few minutes but watch it so it doesn't burn.
- Take out and let it rest for a few minutes on the cutting board. When you cut your brisket make sure to slice the meat against the grain!



Now you're ready to add your steamed or boiled cabbage wedges and baby Yukon potatoes to complete your St. Patrick's Day meal. At our house we look forward to using the left over corned beef brisket for the Reuben sandwiches the next day. And thinking with the end in mind, you may want to steam some extra potatoes for that Sunday corned beef hash breakfast or brunch. Enjoy!!

