

Glazed Corn Beef

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Ingredients

3 lb. corned beef
1 cup orange marmalade
4 tbsp. prepared Dijon mustard
4 tbsp. brown sugar

Directions

Place corned beef in large pot and cover with boiling water. Bring to a boil, lower heat, cover partially and simmer as slowly as possible for about 3 hours or until very tender when tested with a fork. Preheat oven to 350°F. Mix marmalade, mustard and sugar together in a small bowl. When meat is done, remove from pot and drain. Place meat on an oven proof serving dish and pour marmalade mixture over it, coating thoroughly. Bake beef for 30 minutes or until glaze is crisp and brown. Serve hot or at room temperature with boiled cabbage, potatoes and or carrots.