



Corned Beef with Dilled Cabbage

Total Recipe Time: 2-3/4 to 3-3/4 hours
Makes 6 to 8 servings

1 Hackenmuellers Boneless Corned Beef Brisket
(2-1/2 to 3-1/2 lbs)

1/4 cup honey

1 Tbsp Dijon-style mustard

Dilled Cabbage:

1 head cabbage (2 lb), cut into 8 wedges

3 Tbsp butter, softened

1 Tbsp Dijon-style mustard

1-1/2 tsp chopped fresh dill



Directions:

1. Heat oven to 350°F. Place corned beef brisket and 2 cups water in stockpot. Bring just to a simmer; do not boil. Cover tightly and cook in 350°F oven 2-1/2 to 3-1/2 hours or until fork-tender.
2. About 20 minutes before brisket is done, steam cabbage 15 to 20 minutes or until tender.
3. Remove brisket; trim fat. Place on rack in broiler pan so surface of beef is 3" to 4" from heat. Mix honey and 1 Tbsp mustard. Brush top of brisket with 1/2 of glaze; broil 3 minutes. Brush with remaining glaze; broil 2 minutes or until glazed.
4. Mix butter, 1 Tbsp mustard and dill; spread on hot cabbage. Carve brisket diagonally across the grain. Serve with cabbage.