



Corned Beef 101

Cover the Corned Beef with cold water.

The classic preparation is to add pickling spice (the butchers will give you some).

A few other flavors that you can add to your water, for a twist on the classic, are:

- 1 Cup of Brown Sugar
- 1 12 oz. bottle of Guinness Extra Stout
- 6 oz. of frozen Apple Juice concentrate

Bring to a boil on top of the stove, then lower to a simmer, uncovered.

Cook for 2½ to 3 hours until almost tender to a fork's touch.

Add potatoes and carrots, and cook 30 minutes, waiting till the last 15 minutes to add the cabbage. Drain and Serve.

For really, really good sandwiches...

Our famous butcher Ray likes to bake a crust on the top on of the Corned Beef as soon as it is done cooking in the water. This crust makes for incredible sandwiches the next day with your leftovers.

He tops the Corned Beef with this mixture:

- ½ Cup Brown Sugar
- 2 good size tablespoons of yellow or whole grain mustard.

Spread the mixture over the meat and put it in 350° oven for 15 minutes, it will come out crusty, and delicious.