

Pepper-Apricot Glazed Corned Beef

Ingredients:

1 CAB Boneless Corned Beef Brisket
(About 2 1/2 - 3 1/2 lbs)

Glaze:

1/4 C Apricot Preserves
1 Tbsp Red Wine Vinegar
1 Clove of Garlic, Minced
1/4 tsp Coarse Ground Pepper

Preparation:

Place corned beef brisket in a Dutch oven; add water to cover. Bring just to a simmer do not boil. Cover tightly and simmer 2 1/2 to 3 1/2 hours, or until fork-tender. Combine glaze ingredients in a cup glass measuring cup. Microwave on HIGH for 2 -3 minutes, stirring once. Remove brisket from water; trim fat. Place on rack in a broiler pan so surface is 3 - 4 inches from heat. Brush top of brisket with glaze; broil 2 - 3 minutes or until glazed. Carve diagonally across the grain.

Makes 6 - 8 Servings

