

Dijon-Glazed Corned Beef With Savory Cabbage And Red Potatoes

While Corned Beef braises in the oven, cabbage wedges and potatoes are roasted for a full meal.

INGREDIENTS

1 boneless Corned Beef Brisket with seasoning packet (3-1/2 to 4 pounds) - If seasoning packet is not included with Corned Beef Brisket, substitute 1-1/4 teaspoons pickling spice.

6 cloves garlic, peeled

2 teaspoons whole black peppercorns

2 cups water

6 tablespoons butter

1 cup thinly sliced green onions, including white and green parts

1/2 cup horseradish

1/2 teaspoon ground black pepper

1/4 teaspoon salt

1 head green cabbage, cored, cut into 6 wedges (1 to 1-1/2 pounds)

1-1/2 pounds small red-skinned potatoes, cut in half

2 tablespoons orange marmalade

2 teaspoons Dijon-style mustard



3.50
Hours



4
Servings



42 Cal



22g
Protein

COOKING


1. Position oven racks in upper and lower thirds of oven. Heat oven to 350°F. Place Corned Beef Brisket in roasting pan; sprinkle garlic, contents of seasoning packet and peppercorns around and over brisket. Add water; cover tightly with aluminum foil. Braise in upper third of 350°F oven 3 to 3-1/2 hours or until brisket is fork-tender.

2. Meanwhile, place butter, green onions, horseradish, ground pepper and salt in glass measuring cup. Microwave on HIGH 1 to 2 minutes or until butter melts; mix well. Place cabbage wedges on 1 half of baking sheet and potatoes on other half. Drizzle remaining horseradish-butter mixture over vegetables, turning cabbage and tossing potatoes to coat. Cover with aluminum foil. Roast in lower third of 350°F oven with brisket 55 minutes. Uncover vegetables; continue roasting 15 to 20 minutes or until vegetables are tender and begin to brown.

3. Combine glaze ingredients in small bowl. Remove brisket from roasting pan; place on rack in broiler pan so surface of brisket is 3 to 4 inches from heat. Brush glaze over brisket; broil 2 to 3 minutes or until glaze is bubbly and beginning to brown.

4. Carve brisket diagonally across the grain into thin slices. Serve remaining brisket and potatoes with cabbage.

NUTRITION

Serv Size	Calories	Total Fat	Cholest	Sodium	Total Carb	Protein		
4		34g	129mg		44g	22g	1	0

*The % Daily Value tells you how much of a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Courtesy of BeefItsWhatsForDinner.com