

# Classic Corned Beef Boiled Dinner with Crackled Mustard-Sugar Finish

*A hearty, traditional dish featuring tender corned beef simmered with aromatic vegetables-then finished under the broiler with a tangy mustard and brown sugar glaze for a crisp, caramelized crust.*

## Ingredients

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- 3-4 lb corned beef brisket (with spice packet or your own blend)
- 1 tablespoon black peppercorns
- 2-3 bay leaves
- 1 tablespoon yellow or Dijon mustard (optional - for glaze)
- 1/2 cup brown sugar (optional - for glaze)
- 6-8 cups water (or enough to cover the brisket)
- 1 large onion, peeled and halved
- 3-4 garlic cloves, smashed
- 4 large carrots, peeled and cut into chunks
- 6 small red or gold potatoes, halved
- 1 small green cabbage, cut into wedges
- Optional: 1 bottle of dark beer (adds richness and depth of flavor)

## Instructions

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1. Prep the brisket: Rinse the corned beef under cold water and place in a large pot or Dutch oven.
2. Add aromatics: Cover with water (and beer if using). Add the spice packet (or black peppercorns, bay leaves, onion, and garlic).
3. Simmer: Bring to a boil, then reduce heat. Cover and simmer for 2.5 to 3 hours, or until meat is fork-tender.
4. Add vegetables: Add carrots and potatoes to the pot and cook for 20 minutes. Then add cabbage and continue simmering for another 15-20 minutes, or until vegetables are tender.
5. Prepare glaze: Preheat broiler. Remove brisket from pot and place on a foil-lined baking sheet.
6. Glaze and broil: In a small bowl, mix mustard and brown sugar into a paste. Spread evenly over the top of the brisket. Broil for 3-5 minutes, or until the glaze is bubbling and forms a crackled, golden crust. Watch closely to avoid burning.
7. Serve: Slice brisket against the grain. Arrange on a platter with vegetables. Serve with warm

bread, butter, or horseradish sauce if desired.

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